

# Food & Drink Pairing



**Argonaut**  
WINE & LIQUOR

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# Red Wine



## *Carmenere*

Chilean revival. Deep color, full bodied. Spicy, green/red peppers, black currant & plum.

## *Food Pairing*

Grilled & roasted meats, venison, stews.

## *Cabernet Sauvignon*

Deep color. Aroma of black currant, cedar, bell pepper, chocolate or tobacco. Med - full bodied, complex.

## *Food Pairing*

Grilled & roasted meats, lamb, duck, bison, mature soft & hard cheeses.

## *Gamay (Beaujolais)*

Light bodied, fresh & fruity. Aromas of cherries and plums. Drink young.

## *Food Pairing*

Hamburgers, pizza, ham, Chinese, light cheeses.

## *Malbec*

Dark, lush & tannic. Notes of bramble, blackberry, raspberry, dark coffee or chocolate.

## *Food Pairing*

Barbeque & roasted meats, venison, semi-soft cheeses.

## *Merlot*

Soft, medium - full bodied. Aromas of blackberry, black currant or plum.

## *Food Pairing*

Grilled & roasted meats, lamb, venison, hard cheeses.

## *Pinot Noir*

Medium to full bodied. Fruity aromas of raspberry, cherry or cranberry. May also have earthy or mushroom notes.

## *Food Pairing*

Grilled meats, roast chicken, salmon, ham, light to soft cheeses.

## *Sangiovese (Chianti)*

Classic Italian grape. Medium to full bodied. Fruity with hints of cherry, violet or licorice.

## *Food Pairing*

Pastas, casseroles, pizza, tomato-based dishes, parmesan cheese.

## *Syrah/Shiraz*

Dark, medium to full bodied. Spicy, blackberry, cherry, black pepper to chocolate. Tannic & complex with aging potential.

## *Food Pairing*

Barbeque meats, spicy & garlic dishes, mature cheeses.

## *Tempranillo*

Classic Spanish grape. Light, ruby color. Medium bodied w/ strawberry, spice or leather aromas.

## *Food Pairing*

Barbeque meats, lamb, ham, quiche.

## *Zinfandel/Primitivo*

Medium to full bodied. Velvety, spicy, blackberry flavors. Rich & lush.

## *Food Pairing*

Barbeque meats, pasta, pizza, venison.

# White Wine

## Chardonnay

Medium to full bodied. Crisp apple-like flavors to tropical notes. Buttery, toasty or clove aromas when oak aged.

## Food Pairing

Poultry, fish, shellfish, quiche, soft cheeses.

## Chenin Blanc

Aromas of honey, melon, quince or floral. Light to medium bodied with a crisp finish.

## Food Pairing

Roast pork, fruit, fish.

## Gewurztraminer

Spicy, rose petal, lychee fruit: exotic and perfumy. Dry to sweet styles.

## Food Pairing

Spicy dishes, Asian, Mexican, curries, salads.

## Pinot Blanc

Medium to full bodied with apple/pear, stone fruit and even almond notes.

## Food Pairing

Smoked fish & seafood, mild cheeses.

## Pinot Grigio

Medium to full bodied. Notes of apple, peach, pear or spicy with a clean finish.

## Food Pairing

Sushi, seafood, chicken.

## Riesling

Notes of mineral to floral nose, rose, tropical fruit, or honey. Dry to sweet styles.

## Food Pairing

Fish, seafood, game bird, Asian dishes, salads.

## Sauvignon Blanc

Ranges from grassy, herbaceous to citrus, gooseberry or green fruit flavors.

## Food Pairing

Chicken, seafood, Thai/spicy, medium cheeses.

## Torrantes

Predominately Argentine. Aromatic, floral, hints of peach and orange. Medium with a crisp finish.

## Food Pairing

Smoked meats, seafood, Thai/spicy, medium cheeses.

## Viognier

Perfumy with hints of apricots, peaches or orange blossom. Medium bodied.

## Food Pairing

Appetizers, light spicy dishes, chicken.



# Port Wine

True port is from the Douro Valley in Portugal. Similar wines made in other parts of the world have "port" on the label, but technically are not port. In any case, ports are "fortified" which means that brandy is added during winemaking. The most common ports are made with red grapes, and all of them pair well with chocolate (especially dark chocolate), blue cheeses and nuts (especially almonds).

## Ruby Port

Aged in the bottle, intended to drink young. Ruby like color w/ red berry accents.

## Tawny Port

Aged several years in oak. Buttery, nutty, caramel flavors.

## Vintage Port

Aging potential & pristine are concerned & made only in the best years. Aromas of dried fruits & nuts.

## Late Bottle Vintage

Aged in oak & filtered. Aromas of raisins, dried fruit, nutty notes.

## White Port

Less common in the US, much different from typical ports. Usually chilled or poured over ice.

## Crusted Port

Named because of the "crust" of sediment that forms in the bottom of the bottle. Unfiltered, bright in color w/ forward fruit flavors.

## Food Pairing

Milder blue cheeses, chocolate mousse, red fruit, cherries.

## Food Pairing

Stronger blue cheeses, nuts, dried fruits, pecan pie, apple desserts.

## Food Pairing

Blue cheeses, dark chocolate, walnuts, dates.

## Food Pairing

Blue cheeses, dark chocolate, walnuts, almonds.

## Food Pairing

Olives, various nuts, gouda & similar cheeses, even seafood.

## Food Pairing

Blue cheese, milk chocolate, berry-based desserts.



# Ales

## *Biere De Garde*

French style. Strong, spicy ale. Bronze to amber color.

## *Bitter*

Well-hopped. English ale with a refreshing finish of acidity.

## *Brown Ale*

Sweetish, mild ale. Dark color and lower alcohol content.

## *Cream Ale*

Sweetish, smooth, golden ale, made in the style of a lager.

## *India Pale Ale*

A strong heavily-hopped pale ale.

## *Kriek*

Cherry infused - dry, fruity, deep color. Serve in champagne flute.

## *Lambic*

Wild yeast fermentation. A tart, sour beer. From Belgium.

## *Pale Ale*

Copper - colored, fruity, acidic backbone, bitter finish.

## *Porter*

Dark, fruity, dry ale. Lighter companion to stout.

## *Scotch Ale*

Dark, malty, very strong in alcohol with an assertive finish.

## *Stout*

Black in color, roasted brew. Heavily - hopped, strong complex flavors.

## *Trappist/Abby*

Strong, rich ale. Gold to brown in color. May contain sediment.

## *Food Pairing*

Lamb, soups and stews.

## *Food Pairing*

Grilled shrimp, veggies, burgers, spicy & sour soups.

## *Food Pairing*

Baked beans, salads, nuts, bacon, burgers.

## *Food Pairing*

Asparagus, pasta, foccacia bread, pizza.

## *Food Pairing*

Roast beef, prime rib, steaks, stews.

## *Food Pairing*

Cherry or chocolate dessert.

## *Food Pairing*

Sushi, mussels, fresh fish.

## *Food Pairing*

Curry, steamed clams, Thai cuisine, gazpacho.

## *Food Pairing*

Jambalaya, sweet potatoes, chocolate.

## *Food Pairing*

Savory pies & pastry, hard cheese, chocolate.

## *Food Pairing*

Smoked barbeque, lamb, oysters, shellfish.

## *Food Pairing*

Red meats, asparagus, fruitcake, custards.



# Lagers

## *Bock*

Strong, dark sweet lager with a rich, malty body.

## *Food Pairing*

Game meat, stews, sausage.

## *Dopplebock/Eisbock*

Stronger versions of Bock Lager.

## *Food Pairing*

Game meat, stews, sausage.

## *Light Beer*

Low alcohol, low calorie lagers. Crisp & refreshing.

## *Food Pairing*

Nachos, chips, snacks & appetizers.

## *Pilsner*

Golden, hoppy, aromatic lager with a dry finish. Light bodied.

## *Food Pairing*

Caviar, smoked salmon, fresh fish, chicken.

## *Weisse*

Lager from wheat - thirst quenching, fruity, may have spicy notes.

## *Food Pairing*

Black forest ham, pretzels, breads, veal.

## *Wit/Blanche*

Belgian wheat beer - flavored with spices & herbs

## *Food Pairing*

Smoked fish, fresh cheese, Thai cuisine.

*Drink and food pairings are an individual choice. Every person's sense of taste is different. In general, each person should decide for him or herself what combinations of drink and food taste good.*

*Remember - these are only guidelines!! You will figure out quite quickly that your own tongue has its own idea of what goes well with what. Trust your own judgment, and eat and drink what you enjoy!*

*- Argonaut Wine & Liquor*

# Argonaut's Signature Pairing Recipe

## Salmon with Shiitake and Red Wine Sauce

5 tablespoons unsalted butter  
1 large onion, coarsely chopped (about 1 1/2 cups)  
2 cups dry red wine  
2 cups beef stock, preferably homemade  
8 thyme sprigs  
Salt and freshly ground pepper  
1 cup wild rice, rinsed  
1/2 pound shiitake mushrooms—stems discarded, caps cut into 1-inch pieces  
Four 6- to 7-ounce skinless salmon fillets

### Directions:

1. In a saucepan, melt 3 tablespoons of the butter. Add the onion and cook over moderate heat until softened, 7 minutes. Add the red wine, beef stock and thyme and bring to a boil. Simmer until the liquid has reduced to 3/4 cup, 1 hour and 15 minutes; strain into a clean saucepan. Season with salt and pepper, cover and keep hot.

2. Meanwhile, bring a medium saucepan of water to a boil. Add the wild rice and a pinch of salt, cover and simmer over low heat until tender, about 25 minutes. Drain the rice and return it to the saucepan. Season with salt, cover and keep warm.

3. Preheat the oven to 325°. In a medium skillet, melt the remaining 2 tablespoons of butter. Add the shiitake and season with salt and pepper. Cover and cook, stirring occasionally, until tender and browned, about 5 minutes.

4. Arrange the salmon fillets on a rimmed baking sheet, skinned side down, and season with salt and pepper. Bake for about 15 minutes, until just cooked in the center.

5. Spoon the wild rice onto plates and set the salmon fillets on top. Spoon the shiitake mushrooms and red wine sauce over the fish and serve.

### Wine Pairing:

We suggest pairing this dish with a rich **Bordeaux Blend**.



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