

BRIARWOOD

Wine and Spirits

WINE & FOOD PAIRING GUIDE



	Sauvignon Blanc	Chardonnay	Riesling	Pinot Noir	Syrah	Merlot	Cabernet Sauvignon	Zinfandel
Cheese/Nuts	Goat Cheese Pine Nuts	Asiago Havarti Almonds Pistachio	Havarti Gouda Port Salut Candied Walnuts	Manchego Brie Walnuts	Sharp Cheddar Roquefort Hazelnuts	Parmesan Romano Chestnuts	Strong Blue Cheese Sharp Firm Cheese Walnuts	Ripe Brie Aged Cheese
Meat/Powl	Chicken Turkey	Veal Pheasant Pork Loin	Smoked Sausage Duck	Lamb Sausage Quail Duck	Roast Game Pepperoni Spicy Sausage	Grilled Meats Steak	Venison Ribeye Beef Stew	Pork Spicy Sausage Beef Duck
Seafood	Sole Tilapia Scallops Mussels	Halibut Shrimp Crab	Sea Bass Trout	Salmon Smoked Fish Tuna	Salmon Escolar	Grilled Swordfish Mahi Mahi	Grilled Tuna	Tilapia Blackened Fish BBQ Shrimp
Veggie/Fruit	Citrus Green Apple Asparagus	Potato Apple Squash Mango	Apricots Chili Peppers Pears	Mushrooms Dried Fruit Figs Cherries	Currants Stewed Tomatoes Beets	Tomatoes Blueberries Plums	Black Cherries Broccoli Tomatoes	Cranberries Grilled Peppers Eggplant
Sauces	Light Sauces Browned Butter Citrus-Based	Cream Pesto	Sweet BBQ Spicy Asian Thai	Light-Medium Red Sauce Marsala	Heavy Red BBQ Cajun	Bolognese Bearnaise	Brown Tomato Hollandaise	Spicy BBQ Cajun
Desserts	Sorbet Key Lime Pie	Banana Bread Vanilla Pudding	Apple Pie Caramel Sauce	Crepe Brulee White Chocolate	Black Forest Cake Fudge	Dark Chocolate Berries Fondue	Bittersweet Chocolate Truffles	Gingerbread Carrot Cake

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