



# LEMON CREEK WINE & FOOD PAIRINGS

## DRY & SEMI-DRY WHITES & ROSÉS

	Cheese & Nuts	Meat/ Fowl	Seafood	Vegetarian	Fruit & Veggies	Herbs/Spices	Sauces	Dessert
<b>Dry Sparkling Wine</b> • <i>Blanc de Blanc</i> • <i>Blanc de Noirs</i>	Aged Cheese, Parmesan, Almonds	Spicy Meats	Lobster, Crab, Salmon	Asparagus Dishes, Curries	Mushroom, Strawberries, Raspberries	Pepper, Cinnamon, Nutmeg, Salt	Cream Sauce, Mushroom	Berries, Shortbread, Chocolate Dipped Strawberries
<b>Fruity Dry Whites</b> • <i>Chardonnay (unoaked)</i> • <i>Sauvignon Blanc</i> • <i>Pinot Blanc</i> • <i>Pinot Grigio</i>	Feta, Goat Cheese, Pine Nuts	Turkey, Chicken	Oysters, Scallops	Salad, Grilled Vegetables, Spicy Dishes	Citrus, Green Apples, Asparagus	Cilantro, Tarragon	Citrus, Light Sauces	Key Lime Pie, Sorbet
<b>Dry German Varietals</b> • <i>Gewurztraminer</i> • <i>Dry Riesling</i>	Brie, Camembert, Gouda, Gruyere	Turkey, Ham, Duck, German Sausage	Shrimp, Crab	Indian, Thai or Japanese, Salad, Spicy Tofu	Sweet Potato, Butternut Squash, Pumpkin	Ginger, Curry	Thai Red Curry, Chutney, Light Sichuan	Peach Cobbler, Pumpkin Pie
<b>Semi-Dry Whites</b> • <i>Semi-Dry Riesling</i> • <i>Kerner</i> • <i>Grand Lacs Blanc</i>	Gouda, Walnuts	Smoked Sausage, Duck	Sea Bass, Trout, Shrimp	Veggie Curries, Summer Salads	Apricots, Pears, Chili Peppers	Rosemary, Ginger	Sweet BBQ, Spicy, Chutney, Light Cream Sauce	Apple Pie, Caramel Sauce
<b>Full Bodied Whites</b> • <i>Chardonnay Reserve (oak aged)</i> • <i>Seyval Blanc (lightly oaked)</i>	Asiago, Almonds	Veal, Chicken, Pork	Halibut, Shrimp, Crab	Creamy Pasta Dishes, Squash, Avocado based meals	Potato, Apple, Squash, Sweet Potato	Tarragon, Basil	Cream Sauce, Pesto	Banana Bread, Vanilla Pudding
<b>Dry Fruity Rosés</b> • <i>Pinot Noir Rosé</i> • <i>Great Lakes Rosé</i> • <i>Compass Rosé</i>	Goat Cheese, Brie, Feta	Grilled Chicken, Prosciutto	Salmon, Shrimp	Summer Salads, Herbed Tofu, Goat Cheese Pasta	Strawberries, Spinach, Grilled Peppers, Summer Squash	Basil, Mint, Lavender, Pink Pepper	Light Cream Sauce, Goat Cheese Sauce, Olive Oil & Herbs	Berries, Fruit Tart, Shortbread, Cheesecake

## DRY & SEMI-DRY REDS

<b>Lighter Dry Reds</b> • <i>Pinot Noir</i> • <i>Baco Noir</i>	Goat Cheese, Brie, Walnuts	Lamb, Chicken, Turkey, Duck	Tuna, Salmon	Grilled Eggplant, Roasted Beets, Truffle Pasta or Pizza	Mushrooms, Parsnips, Dried Fruit, Figs, Strawberries	Nutmeg, Clove, Cinnamon, Dill	Mushroom, Light-Medium Red Sauce, Truffle	Crème Brûlée, White Chocolate
<b>Semi-Dry Reds</b> • <i>Pheasant Run Red</i> • <i>Grands Lacs Rouge</i>	Mozzarella, Parmesan, Goat Cheese, Pine Nuts	Turkey, Duck, Barbecued Meats, Lamb	Salmon	Pasta with Red Sauce, Pizza, Risotto	Braised Vegetables, Tomato	Basil, Oregano, Red Pepper Flakes, Garlic	BBQ Sauce, Tomato-Based Sauces	Semisweet Chocolate, Tiramisu
<b>Medium-Bodied Dry Reds</b> • <i>Malbec</i> • <i>Merlot</i> • <i>Carmenere</i>	Feta, Mozzarella, Cotija, Manchego	Hamburger, Beef, Lamb, Bacon, Empanadas	Seared Tuna	Black Bean Dishes, Mild Enchiladas or Empanadas, Ratatouille, Lentils	Caramelized Onions, Tomatoes, Roasted Peppers, Plums	Cumin, Paprika, Mild Mexican Spices, Rosemary, Black Pepper, Thyme	Red Wine Sauce, Cilantro Sauce, Mole Sauce	Milk Chocolate, Chocolate Mousse
<b>Heavier Dry Reds</b> • <i>Cabernet Sauvignon</i> • <i>Meritage</i> • <i>Cabernet Sauvignon-Shiraz</i>	Cheddar, Gorgonzola, Walnuts, Cashews	Roasted Beef, Short Ribs, Venison, Duck	Tuna, Swordfish, Shark	Black Bean Burger, Fried Tofu with Glaze, Portobello, Veggie Chili	Stewed Tomato, Beets, Portobello Mushroom, Bell Pepper	Rosemary, Peppercorns, Thyme, Garlic, Baking Spices	Peppercorn Sauce, Red Wine Jus, Bolognese	Black Cherry Tart, Red Velvet Cupcakes, Cheese Plate
<b>Reserve &amp; Aged Reds</b> • <i>Merlot Reserve</i> • <i>Cabernet Sauvignon Barrel Select</i> • <i>Cabernet Franc Reserve</i> <i>*Aged reds can pair with food, but really shine when drank on their own!</i>	Aged Cheeses, Walnuts, Pecans	Pork, Spicy, Sausage, Beef, Duck	Tuna	Red Wine Risotto, Veggie Cassoulet	Mushroom, Truffles	Rosemary, Peppercorns, Thyme, Garlic	Peppercorn Sauce, Red Wine Reduction	Cheese Plate

## SWEET & DESSERT WINES

<b>Sweeter Whites</b> • <i>Lighthouse White</i> • <i>Silver Beach Sauterne</i> • <i>Semi-Sweet Riesling</i>	Mascarpone, Almonds, Gorgonzola	Spicy Meats, Smoked Meats	Salmon, Crab, Trout	Spicy Stir Fry, Chickpea Tikka Masala, Veggie Gumbo, Light Pastas	Chili Peppers, Pears, Raspberries	Ginger, Pepper,	Spicy, BBQ	Cheesecake, Lemon Cake, Almond Biscotti
<b>Dessert Whites</b> • <i>Semillon</i> • <i>Northern Lights – Late Harvest Vignoles</i>	Soft Cheeses, Blue Cheese, Mild White Cheddar	Smoked Meats, Pork, Fried Chicken, Ham	Shellfish, Fried Soft Shell Crab, Seabass	Spicy Pasta Primavera, Cheesy Risotto, Veggie Paella	Asparagus, Peas, Bell Pepper	Dill, Garlic, Spicy Pepper, Ginger	Cheese Sauce, Ginger, Szechuan	Apple Pie, White Chocolate
<b>Sparkling Fruit Wine</b> • <i>Raspberry Spumante</i> • <i>Peach Spumante</i>	Smoked Gouda, Gruyere, Brie	Barbecued Meats, Grilled Chicken	Crab Cakes, Sushi	Veggie Stir Fry, Fresh Summer Salad, Pancakes, French Toast	Raspberries & Peaches (of course!), Spinach, Romaine	Basil, Mint, BBQ Meat Rubs, Crushed Red Pepper	Stir Fry Sauce, Berry Vinaigrette, Honey	Peach Cobbler, Vanilla Ice Cream, Lemon Cake w/ Berries, Dark Chocolate
<b>Sweeter Reds</b> • <i>Lighthouse Red</i> • <i>Ruby Rose</i>	Gouda, Smoked Cheddar, Pecans	Chorizo, Barbequed Ribs, Spicy Sausage	Cajun Salmon, Spicy Tuna	Stuffed Peppers, Pizza, Heavy Red Pasta Dish	Roasted Tomato, Grilled Squash	Chipotle, BBQ Meat Rubs, Crushed Red Pepper	Roasted Chipotle Salsa,	Peanut Butter Cups, Chocolate Pretzels
<b>Ice Wines</b> • <i>Snow Moon Ice Wine (Vidal Blanc)</i> <i>*You may pair this wine, or drink on its own as a tasty dessert!</i>	Blue Cheeses, Aged Parmesan, Aged Cheddar	Foie Gras, Pate	Spicy Sushi, Lobster, Prawns	Spicy Foods (Indian, Thai, Creole)	Olives, Capers	Curry, Spicy, Garlic	Spicy Curry, Butter Sauces	Cheesecake, Crème Brûlée, Flan