

# FOOD PAIRING IDEAS

## Cinnamon Orange Peel

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*Kicking back under an orange tree, sipping bubbles through a cinnamon stick.*

Floral orange nose with warm cassia undertones. Start dinner with a bottle and a bread basket—corn and pecan raisin—flanked by rosemary honey butter. Save a glass to go with dessert: Mexican chocolate pudding or double up the citrus with Crepes Suzette.

Pair with chocolate (in desserts or a Mexican mole), Moroccan tagines, anything with honey, beef or lamb stew, apples.

## Ginger Lemon Peel

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*A lemon kiss without the pucker. A ginger snap without the bite.*

Bold, bitter lemon with the backup snap of ginger cuts the sweetness of roasted red peppers and matches the tang of goat cheese in a tart, atop a flatbread, or inside a frittata.

Pair with roasted vegetables, white fish, creamy cheeses, cheesecake.

## Lemongrass Mint Vanilla

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*A virgin mint julep on a tropical island.*

The fragrant vanilla of an oaked Chardonnay or Kentucky bourbon gives way to a frosty mint middle and a sweet citrus finish. Lobster ravioli, Thai yellow curry with tofu, or an Indian biryani with shredded coconut all play well with this complex, shape-shifting sparkler.

Pair with pecan pie, seafood pastas, coconut, Southeast Asian curries, Indian biryanis, and tofu.



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## Lavender Mint

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*Sipping springtime in a French country garden. Grassy mint yields to a round floral lavender and a frosty finish.*

The herbal backbone brings out the lavender in anything sprinkled with Herbs de Provence, while the cool mint adds a refreshing, palate-cleansing kick that stands up to rich chocolate or creamy sauces.

Pair with soft French cheese, roasted chicken, yogurt sauces, or dark chocolate.

## Lemon Verbena Geranium

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*A dozen sweet sips of roses for your sweetie (and a touch of tart lemon for the one who broke your heart).*

Fragrant rose dominates this bold, floral water with background notes of herby lemon. Enjoy as the floral centerpiece to a table full of pristine summer produce or as an aromatic partner for super-sweet desserts like baklava.

Pair with rice pudding, green salads, vine-ripened tomatoes, or honey-flavored desserts.

## Cloves Cardamom Cinnamon

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*Autumn in a bottle.*

Citrusy cardamom upfront with earthy cloves and cinnamon mid-palate through finish. These bold, classic fall spices match the heft of winter squash and compliment the crunch of tart apples and Asian pears. The Thanksgiving table is laden with any number of perfect pairings: sweet potatoes, squash, pumpkin, and chestnuts.

Pair with butternut squash risotto, pumpkin ravioli, baked ham, tree-fruit pies/crisps, or dried fruits.



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