

The following foods go best with Chardonnay: New World (Full-Bodied, Fruity):

Note: This popular and versatile grape thrives in many different climates so the wine is produced in many parts of the world. The wine can be a soft and subtle or rich, buttery and full-bodied. In warmer regions, aromas can include ripe pears, melon and pineapple. It adapts well to oak, which adds scents of vanilla, butter, cedar, smoke and spice. However, the wine is sometimes criticized for having too much oak and alcohol. In cooler regions, and especially with unoaked styles, the wine is more lean and acidic and offers notes of green apples, lemon and lime. In Burgundy, chardonnay makes some of the world's finest whites, referred to by their regions, such as Meursault, Chablis and Pouilly-Fuissé. Chardonnay will pair well with rich dishes such as roast chicken, lobster in butter sauce, corn dishes, beef bourguignonne, breads, cheese, chicken and poultry, egg dishes, Asian dishes with black bean sauces, pork, seafood or recipes that have a cream base.

Beef

- Bison Steak
- Steak, Grilled

Breads

- Challah (Egg Bread)

Cheese

- Brie
- Cheese Fondue
- Gouda
- Grilled Cheese Sandwich
- Swiss

Chicken/Poultry

- Duck A L'orange
- Fried Chicken
- Goose
- Marinated Chicken On The Grill
- Turkey With Heavy Sauces
- Turkey, Chicken Sausage, Spicy
- Turkey, Fried

Desserts

- Short Bread

Egg Dishes

- Asparagus Quiche
- Challah (Egg Bread)
- Eggs
- Eggs:scrambled

Ethnic Dishes

- Chinese Chicken Salad
- Coconut Curry (Mild)
- Creamy Curries
- Croque Monsieur
- Dishes With Nut Sauces
- Ethiopian Stewed Chicken
- Guacamole
- Peking Duck
- Pierogies

Game

- Bison Steak

Pasta

- Butternut Squash Risotto
- Pasta Salad
- Pasta With Artichokes & Pancetta
- Pasta With Cream-Based Sauce
- Seafood Risotto
- Vegetable Lasagne
- With Alfredo Sauce
- With Oil Based Sauces
- With Pesto Sauce
- With Primavera Sauce
- With Tomato Seafood Sauces
- With Vodka Sauce

Pork

- Ham
- Sausage, Spicy

Seafood & Shellfish

- Clam Chowder Cream Base
- Fishcakes
- Lobster
- Lobster Thermidore
- Lobster With Lemon & Tarragon Butter
- Shrimp Salad
- Tuna
- Tuna With Rosemary & Citrus

Snacks

- Popcorn

Turkey Holiday Dinner

- Giblet Gravy
- Mashed Potatoes
- Mashed Potatoes Buttery
- Squash
- Succotash
- Turkey With Heavy Sauces
- Turkey, Sausage, Spicy
- Turkey, Dark Meat

Veal

- Breaded Veal Cutlets
- Veal
- Veal Blanquette

Vegetables & Salads

- Artichokes
- Asparagus
- Avacado Mousse
- Avacado Salad
- Baked Squash
- Broccoli Mornay
- Chef Salad
- Chicken Salad
- Cobb Salad
- Corn On The Cob
- Grilled Vegetables
- Mushroom Soup
- Mushrooms: Chanterelle
- Pea Soup
- Potato Soups
- Potatoes
- Roast Vegetables
- Stir-Fried Veggies
- Vegetable Terrine