

The following foods go best with Chardonnay:

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 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.

Vegetables & Salads

- Stir-Fried Veggies

Appetizers

- Baked Ricotta On Toast

Beef

- Beef Bourguignonne
- Shepherd's Pie
- Steak, Prime Rib

Breads

- Challah (Egg Bread)
- French Baguette
- Potato Bread
- Rustic Bread
- Tuscan Bread

Cheese

- Brie
- Calva D'auge
- Camembert With Calvados
- Cheese Dishes In General
- Coeur De Rollot
- Coeur De Thiérache
- Emmental Grand Cru
- Emmenthal
- Epoisses De Bourgogne
- Gruyeres
- Mothais Sur Feuille
- Salers
- Valencay

Chicken/Poultry

- Chicken
- Chicken With Creamy Sauces
- Chicken/Turkey Tetrizzini, Cream

Casserole

- Duck A L'orange
- Grilled Chicken
- Roast Chicken
- Turkey
- Turkey Burgers
- Turkey Scaloppini
- Turkey, Chicken Sausage, Mild
- Turkey, Chicken Sausage, Spicy
- Turkey, Roasted
- Turkey, Roasted With Gravy

Desserts

- Chocolate: French Vanilla

Egg Dishes

- Challah (Egg Bread)
- Eggs

Ethnic Dishes

- Asian Dishes With Black Bean Sauces
- Dishes With Nut Sauces
- Kugel, Potato
- Matzo Ball Soup
- Mild Curries
- Peanut Sauce Dishes
- Peking Duck
- Thai Dishes

Lamb

- Shepherd's Pie

Pasta

- Pasta With Cream-Based Sauce
- Seafood Risotto
- Vegetable Lasagne
- Vegetable Risotto
- With Oil Based Sauces
- With Pesto Sauce
- With Primavera Sauce
- With Vodka Sauce

Pizza

- Pizza, Cheese
- Pizza, White Sauce

Pork

- Ham
- Spam

Sauces, Spices, Herbs

- Basil
- Butter Sauce, Beurre Blanc
- Cheese Sauce, Mornay, Alfredo Sauce
- Cheesy Dressings, Blue Cheese
- Creamy Dressings, 1000 Island, Ranch
- Hollandaise
- Pesto Sauce
- Saffron
- Savory Fruit Sauce, Relish, Chutney, Fruit

Salsa

- Seafood Sauce, Cream-Based
- Spicy Sauce, Marinade
- Tarragon
- Tartar Sauce
- Vinaigrette
- Wine Reduction, Wine-Based Marinade

Seafood & Shellfish

- Coquilles ST. Jacques
- Crab
- Crab Cakes With Spicy Tartar Sauce

- Fishcakes
- Fried Shrimp, Clams, Oysters
- Grilled Salmon
- Lobster
- Lobster With Mayonnaise
- Oysters, Raw
- Poached Salmon
- Scallops
- Shrimp
- Shrimp Cocktail
- Shrimp Salad
- Wild Salmon With Hollandaise Sauce

Turkey Holiday Dinner

- Corn
- Creamed Corn
- Creamed Onions
- Roast Turkey, Gravy
- Turducken
- Turkey
- Turkey Burgers
- Turkey Scaloppini
- Turkey, Sausage, Spicy
- Turkey, Chicken Sausage, Mild
- Turkey, Dark Meat

Veal

- Breaded Veal Cutlets
- Veal
- Veal Marsala
- Veal Shanks/Osso Buco

Vegetables & Salads

- Caesar Salad
- Green Salads
- Grilled Vegetables
- Leeks
- Mushrooms: Oyster
- Pickles
- Potato Cakes (Kugel)
- Pumpkin
- Squash Dishes