

**The following foods go best with Pinot Grigio/Pinot Gris:**

Note: Pinot Gris, called Pinot Grigio in Italy, is a white variant-clone of the red grape Pinot Noir. The Italian region of Friuli produces the best Pinot Grigio in a crisp, refreshing style. Other Italian regions produce it too but it can be over-cropped and taste insipid. Benchmark Pinot Gris is best known from Alsace, France, where it's known as Tokay d'Alsace (unrelated to Hungarian Tokay), and produces a full-bodied wine. In Oregon, vintners are shifting away from Chardonnay to produce a lively style of Pinot Gris. Pinot Gris and Pinot Grigio have delicate floral and citrus aromas such as lemon, lime, pear, melon and green apple. When oaked, they have notes of vanilla, almond, toast and smoke. Depending on how they're made, they can be light- to medium-bodied with a tangy acidity or be more full-bodied with a rich, voluptuous texture. They're usually made in a bone-dry style, unoaked and unblended. The wine generally has a light straw color that may have a pink or salmon tinge. Pinot Gris and Pinot Grigio make terrific aperitifs before a meal. Pair them with potato salad, liver paté, brie, camembert, chicken tangine, duck, turkey, quiche, Chinese, Indian, and Thai dishes, Tex-Mex, risotto with mushrooms, cheese pizza, pork, clam chowder, fried shrimp, clams, oysters, smoked fish, breaded veal cutlets, tomato and mozzarella salad.

**Appetizers**

- Liver Pate

- Tex-Mex

- Thai Dishes

**Breads**

- Italian Bread

**Pasta**

- Mushroom Ravioli
- Risotto With Mushrooms

**Cheese**

- Brie
- Camembert
- Cheese Straws
- Cheesies

**Pizza**

- Pizza, Cheese
- Pizza, Pesto

**Chicken/Poultry**

- Chicken Francese
- Chicken Tangine
- Chicken With Creamy Sauces
- Duck
- Foie Gras
- Turkey

**Pork**

- Pork
- Pork Cooked With Prunes And Cream

**Sauces, Spices, Herbs**

- Brown Butter Sauce
- Caraway
- Seafood Cocktail Sauce
- Tartar Sauce

**Egg Dishes**

- Quiche

**Seafood & Shellfish**

- Clam Chowder Clear Base
- Clams
- Fried Shrimp, Clams, Oysters
- Oysters, Raw
- Poached Salmon
- Salmon
- Smoked Fish
- Sole

**Ethnic Dishes**

- Chinese Dishes
- Indian Dishes
- Mediterranean Tilapia
- Peruvian: Causa Limeña Bicolor (Crab)
- Peruvian: Venado Al Aguaymanto

(Venison)

- Spicy Tuna Salad
- Tuna

#### Turkey Holiday Dinner

- Tofurkey
- Turducken
- Turkey
- Turkey Sandwiches
- Turkey, Dark Meat
- Turkey, White Meat

#### Veal

- Breaded Veal Cutlets
- Veal

#### Vegetables & Salads

- Garlic Casserole
- Garlic Soup
- Green Salads
- Leeks
- Mushrooms: Oyster
- Onions
- Peppers: Chili
- Peppers: Green
- Potato Salad
- Salads
- Scallions
- Spicy Vegetable Couscous
- Tomato And Mozzarella Salad