

The following foods go best with Viognier:

Ethnic Dishes

- Thai Coconut Shrimp
- Thai Dishes

Lamb

- Lamb Tagine With Raisins, Almonds & Honey

Pasta

- Butternut Squash Risotto
- Lemon-Mint Risotto

Pizza

- Pizza, Pesto

Pork

- Ham And Melon
- Pork Chops, Grilled
- Smoked Ham

Sauces, Spices, Herbs

- Ainese, Fennel
- Butter Sauce, Beurre Blanc
- Caraway
- Dill
- Seafood Sauce, Cream-Based
- Tarragon

Seafood & Shellfish

- Clam Chowder Cream Base
- Coquilles ST. Jacques
- Grilled Salmon
- Halibut With Orange & Salsa

Verde

- Lobster
- Lobster Thermidore
- Poached Salmon
- Shrimp Cocktail
- Smoked Fish

Soups & Stews

- Chicken Soup

Turkey Holiday Dinner

- Turducken
- Turkey With Traditional

Trimmings

Vegetables & Salads

- Baked Squash
- Carrot Soup
- Marshmallow Sweet-Potatoes
- Pumpkin Dishes
- Roast Vegetables
- Smoked Mushrooms
- Spiced Parsnips

Appetizers

- Oily Nuts (Macadamia, Cashews)

Cheese

- Emmental Grand Cru

Chicken/Poultry

- Chicken In A Ginger, Orange

Sauce

- Chicken/Turkey Tetrizzini, Cream

Casserole

- Honey-Roast Poultry
- Turkey With Traditional

Trimmings

Ethnic Dishes

- Chicken Korma
- Chicken Tika
- Coconut Curry (Mild)
- Creamy Curries
- Curries: Spicy
- Deep Fried Food
- Hummus
- Indian Dishes
- Lightly Spiced Curries
- Sashimi
- Spicy Food
- Spring Rolls
- Sushi