

THANKSGIVING | FESTIVE FOOD PAIRINGS

TOZAI BLOSSOM OF PEACE *plum sake*

A juicy sake with soft tartness and notes of almond, marzipan, plum and apricot.

Pair With:
Sweet desserts like pecan or apple pie.

CASA SILVA CARMENERE

A versatile pairing wine with notes of dark fruits and hints of spice.

Pair With:
Smoked ham, stuffed portobello mushrooms or roasted chicken.

YAMADA SHOTEN EVERLASTING ROOTS *tokubetsu junmai sake*

A savory and rustic style sake with smoky, nutty aromas and hints of spice.

Pair With:
Herb roasted turkey, marinated pork tenderloin or glazed salmon.

TENTAKA HAWK IN THE HEAVENS *junmai sake*

Dry and crisp, the flavors are dominated by mixed nuts, black truffle and fresh grass.

Pair With:
Mashed potatoes or creamy risotto.

BOYA ROSÉ

A refreshing Rosé with flavors of bright raspberry, tangerine, and a mineral finish.

Pair With:
Fresh cranberry chutney or fruit salad.

LUCA G-LOT CHARDONNAY

Beautiful and enticing notes of lemon crème, baking spices and dulce de leche.

Paired With:
Savory side dishes like cornbread stuffing or sweet potato casserole.

