

# Pairing Food With Wine

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### **Appetizers Libations & Inspirations - Tambourine**

Sparkling Wine EL DIABLO ROJO 15 Milagro Jalapeno Infused Tequila, eggs or unpasteurized milk may increase your risk of food-borne illness\*\*  
 Chef's 4-Course Tasting Menu 55 with Wine Pairing 75 ♦ Premium Wine Pairing 95 APPALACHIAN SALAD Spinach, Local Peaches, Goat Cheese  
 Blackberry, Lady Edison Ham Champagne

### **The experience of flavours - Hotel Artemide**

Our maître d' suggests the following wine pairing for your dessert: Barolo Chinato, Costa di Bussia, Piedmont by the glass 60 ml 6 Crunchy hazelnut  
 lace biscuits layered with white chocolate and basil mousse 10 Apple strudel with vanilla custard sauce · served hot 10 Our maître d' suggests the  
 following wine pairing for your dessert:

### **6 - 8 SEP 2022 HKCEC**

Wine Tasting Theatre □□□□ A Fresh Look! Prosecco DOC — The Rosé Typology & New-to-Market Ronny Lau, Chairman, Hong Kong Wine & Spirits  
 Writers Association Wine Tasting Theatre, Hall 5D 1300 - 1500 Lucky Draw □□□□ Lucky Draw Spot, Booth 5F-A27 Hall 5F 12:00 17:00 Good Food  
 Technologies Limited Plant-based Meat 101: Asia

### **Carmelitas Mexican Restaurant**

the perfect pairing to any mexican food served by the glass or split a pitcher! homemade sangria a sweet, red sangria freshly made in house with our  
 secret recipe enjoy by the glass or treat yourself to a pitcher wine options vary by location please ask your server for current selections beer  
 domestic and import options available

### **□□ Appetizer Selections**

□ Please notify us in advance of any food allergies or special dietary requirements ¥7,300 ¥3,500 ¥2,300 ¥1,950 ¥1,950 ¥1,950 ¥3,800 Chilled Sliced  
 Abalone Crispy Roasted Pork Chinese BBQ Pork with Honey Chilled Chicken with Leek Oil Sauce Steamed Chicken with Leek and Ginger Sauce

Served with Lettuce Boiled Sliced Pork with Garlic Sauce

**SET MENU FOR**

tequila pairing - 499pp extra drunken oyster - 49 each drunken oyster with los danzantes joven mezcal salsa verde, burned corn, salmon roe caviar and cholula guacamole guacamole molcaje te with tajin powder, tomato, onion, adobo powder, lime & coriander served with our homemade totopos

\*all of this is prepped right at your table