

Breckenridge Food and Wine Festival Pairing Menu

**Buy any two entrees and a bottle of wine and get a free appetizer or dessert! Try one of six suggested pairings or create your own!
(July 29th - July 31st)**

Yellowfin Tuna & Carboy Winery Viognier, Breckenridge, CO

This local Viognier is 100% Stainless Steel aged and adds a buttery soft floral note to this flame-seared fish. Our tuna is topped with micro greens and a poblano avocado drizzle

Bacon Shrimp & Jalapeno Skewers & Terlato, Pino Grigio, Italy

Grilled shrimp bacon and jalapeno on a bed of power slaw and creamy sriracha sauce pairs well with this dry and classic crisp wine. It has a perfect acidity that balances out the juicy grilled flavor of this house favorite.

8 oz Bacon-Wrapped Filet & Pino Pinot Noir, OR

Smokey goodness with melt-in-your-mouth texture and flavor delivers the goods when paired with the chunky cherry fruit flavors of this classic Pino. The high fat in the meat will balance out the tannins in this red wine.

BBQ platter & Bonanza by Caymus Cabernet, CA

Our BBQ has a rich smokey flavor that is cut perfectly by this cab. This wine exhibits dark berry flavors that pair wonderfully with pork. You'll experience a delightful balance of smoke and subtle sweetness.

Bison Satay & Alta Vista Malbec, Mendoza, Argentina

Bison flank brushed with hoisin sauce served alongside a light cucumber salad, and finished with sesame seeds. The hoisen sauce pairs great with the intense aromas of plum, and black cherry you'll get from this malbec.

Oaxacan Grilled Salmon & AIX Rose, Provence, France

Salmon filet rubbed with Ancho chiles and served with a fresh pineapple mango salsa. A bright wine that is full of tropical fruit flavor. The mango salsa is perfectly balanced with this wine's fresh aftertaste and tangy texture.