

Laurentide Winery
Celebrate Thanksgiving 2018
Wine Pairings for Every Course

Appetizer:

Fig Sauce & Blue Cheese Crostini
Pair with Laurentide Fumé Blanc 2017

Soup:

Spicy Pumpkin Soup
Pair with Laurentide Pinot Gris 2017

Or

Roasted Mushroom Soup
Pair with Laurentide Reserve Chardonnay 2016

Main:

Laurentide Cherry Wine Cranberry Sauce
Turkey & Spicy Sausage Dressing
Pair with Laurentide Pinot Noir Rosé 2017

Salad:

Greens, Honey Crisp Apples & Glazed Nuts
Pair with Laurentide Sweet Riesling 2017

Dessert:

Poached Pears
Pair with Laurentide Emergence White 2016
Chocolate Pecan Pie
Pair with Laurentide Apera