RECIPES

Photos follow page 118

sparkling wines

Crab Salad in Endive Leaves 40 Caviar and Cream Cheese Roll 42 Crunchy Fried Mozzarella and Anchovy Sandwiches 44 Asian-Inspired Shrimp Salad 46

white wines

CHARDONNAY

Grilled, Herb-Marinated Fish on a Bed of White Beans 57 Roast Lobster with Tarragon-Lemon Butter 60 Polenta with Smoked Fish and Crème Fraîche 62 Baked Ricotta with Toast 64

SAUVIGNON BLANC

Pasta with Greens, Chickpeas, Toasted Breadcrumbs, and Pecorino 72 Calamari with Garlic and Peas 74 Seafood Salad 76 Baked Goat Cheese in a Walnut Crust with Greens and Apple 78

RIESLING

Roast Pork Loin with Creamy Onion Sauce and Sautéed Apples 85 Chinese Chicken Salad 87 Tandoori-Style Shrimp 89 Baked Rockfish with Spicy Peanut Sauce 91

PINOT GRIS

Butternut Squash Risotto with Gorgonzola Cheese 97 Scallop Ceviche with Grapefruit and Avocado 99 Moroccan-Inspired Fish with Olives and Lemon 101 Bouillabaisse-Style Seafood Stew 103

GEWÜRZTRAMINER

Cheese Fondue 111
Savory Meat Strudel 113
Salmon with Spiced Onions and Currants 115
Duck with Orange Sauce 117

VIOGNIER

Ginger and Orange Fried Chicken 124 Halibut with Orange and Mint Salsa Verde 126 Brazilian Fish and Shellfish Stew 128 Moroccan Lamb Tagine with Raisins, Almonds, and Honey 130

red wines

CABERNET SAUVIGNON

Steak au Poivre 140 Spanish Lamb Ragout with Roasted Sweet Peppers 142 Lamb Steaks with Greek-Inspired Tomato Sauce 144 Coffee- and Pepper-Rubbed Rib Roast 146

MERLOT

Roast Cornish Hens Stuffed with Pork and Prunes 153
Tuna with Rosemary and Citrus Tapenade 155
Catalan Bean and Sausage Stew with Mint 157
Mediterranean Vegetable Ragout on a Bed of Polenta 159

PINOT NOIR

Pork Loin Glazed with Pomegranate and Orange 168 Stuffed Roasted Squab 170 Salmon with Soy, Ginger, and Sake 172 Lamb Shish Kebabs 174

SANGIOVESE

Italian Meatball and Vegetable Soup 181
Roast Leg of Lamb with Olives and Orange 183
Osso Buco with Mushrooms and Tomatoes 185
Rustic Paella 187

SYRAH

Moroccan Lamb Barbecue 195 Duck with Sausage and Lentils 197 Pork Chili Verde 199 Korean Short Ribs 201

ZINFANDEL

Seared Tuna with Rosemary, Garlic, and Hot Pepper 209
Pasta with Artichokes, Pancetta, Mushrooms, and Peas 211
Brazilian Feijoada 214
Barbecued Chicken Sandwiches 216

dessert wines

Hazelnut Torte with Coffee Buttercream 232 Citrus Marmalade Tart 235 Lemony Ricotta Soufflé Cake with Raspberry Sauce 238 Caramel-Coated Cream Puffs 240 Coconut Panna Cotta with Mango Sauce 243 Tartufo Budino 245