



FOOD & WINE PAIRINGS

AVAILABLE 11:30-4:30PM

GERMANY

Wine Pairing: Riesling

Food Pairing: Sauerkraut and Beer Braised Bratwurst- onions, grain mustard, roll

FRANCE

Wine Pairing: Cabernet Franc

Food Pairing: Coq Au Vin- red wine braised chicken, bacon lardons, pearl onions, mushrooms, red wine dijon demi, oven roasted potatoes

RUSSIA/GEORGIA

Wine Pairing: Rkatsiteli

Food Pairing: Chakapuli - white wine slow braised lamb with tarragon, vegetable mirepoix tomatoes stew, roll and butter

ITALY

Wine Pairing: Élevage Rouge

Food Pairing: Bolognese Penne

SPAIN

Wine Pairing: Rosé

Food Pairing: Paella, Shrimp, Scallops, Chorizo, Calamari, Saffron Rice

PORTUGAL

Wine Pairing: Blueberry Style Port O.H.W

Food Pairing: Carne De Vinha D' Alhos- marinated pork, white wine garlic, spices, with potatoes

USA

Wine Pairing: Chardonnay

Food Pairing: Corn Dog – assortment of sauces and toppings

Please Note: Each Rayson Around the World ticket includes 7 curated food and wine pairings at 7 different countries. Items are subject to change based on availability and chef selections.