

Pair with purpose

Food & beverage pairing | taste, compare, explain



Start with the finished dish, not just its protein. Sauce, cooking method, sweetness and intensity can change the best match.

A SIMPLE TASTING SEQUENCE

- 1. Describe the dish.** Note richness, acidity, salt, sweetness, heat, texture and its strongest aroma.
- 2. Choose a strategy.** Echo a shared flavor, contrast a texture, or balance intensity. Treat the choice as a hypothesis.
- 3. Compare one bite and one sip.** Taste each alone, then together. Notice what becomes harsher, flatter or more pleasant.
- 4. Ask the guest.** Preference, alcohol choice and dietary needs come before the pairing theory.

USEFUL STARTING POINTS

- Rich dishes:** test a bright, refreshing drink alongside the sauce.
- Sweet dishes:** a dry wine may seem sharper after a sweet bite; compare a sweeter option.
- Chilli heat:** test cautiously; higher alcohol may accentuate a hot sensation.
- Delicate dishes:** begin with a lighter drink so neither element overwhelms the other.

Dish profile	Try comparing	What to notice
Roasted carrots & herbs	Citrus-herb sparkling water	Does brightness balance sweetness?
Tomato-rich pasta	Bright red wine or tart tea	Does the sauce flatten the drink?
Chocolate dessert	Sweet wine or milky cocoa	Does the drink taste bitter afterward?

Examples are tasting ideas, not universal rules. Check every ingredient and garnish for allergens. Alcohol options are for legal-age guests only; offer an alcohol-free choice.