

# WINE PAIRING RECIPE

## PORTOBELLO MUSHROOM BURGERS (VEGAN/VEGETARIAN)

- Marinate portobello mushroom caps in a mixture of balsamic vinegar, soy sauce, garlic, and olive oil for 30 minutes.
- Grill the mushrooms on medium-high heat for 5-7 minutes per side, adding a slice of vegan cheese/Swiss cheese during the last minute.
- Place the grilled mushrooms on toasted brioche buns and top with tomato slices, lettuce, and aioli.
- Pair with a glass of Pinot Noir from Alsace for a delightful combination of flavors as the wine's acidity cuts through the richness of the portobello mushrooms and cheese, while its fruitiness complements the smoky and savory flavors of the burger.

## GRILLED CHICKEN BURGERS

- Marinate chicken breasts in a mix of lemon juice, olive oil, garlic, and herbs for 30 minutes.
- Grill the chicken on medium-high heat for 6-8 minutes per side, adding a slice of cheddar cheese during the last minute.
- Place the grilled chicken on toasted brioche buns and top with tomato slices, lettuce, and aioli.
- Enjoy with a glass of Pinot Noir from Alsace to complement the juicy, flavorful chicken as the wine's red berry notes complement the marinated chicken, while its subtle earthy undertones enhance the smoky, charred flavors from the grill.

