



WINTER EMBER GRAND

PAIRING CARD



AT THE TABLE

WINE

Madeira Boal 10 Years

Madeira Island, Portugal

Toasted nut, caramel and a hint of cocoa that speak to the chestnut, with low bitterness to clear the palate between bites. Serve at 90 °C.

SPIRIT

Calvados Pays d'Auge VSOP

Normandy, France

Baked apple, vanilla and oak that echo the apple and lemon jelly, while the warmth of the eau-de-vie underlines the smoked chestnut. Serve neat, at room temperature.

TEA

Hojicha (roasted green tea)

Kyoto, Japan

Toasted, woody notes that speak to the chestnut, with almost no astringency to clear the palate between bites. Serve at 80–85 °C.

