

# Nyårskassen

## Drinks Paring

Hello! My name is Charles Phumathon, and I am a sommelier at the restaurant TAK. Just like many others, we believe that food paired with the right drink is unbeatable. Since the New Year's box contains so many delightful ingredients, I'm sending along some suggestions for wines that I have chosen from Systembolaget.

A little heads up! Some wines are not in the regular assortment at Systembolaget and need to be pre-ordered. But if you are unable to pre-order, there's no need to worry. The suggestions below are a guide, and there are similar wines in the regular assortment. With that said, I would like to end by wishing you a Happy New Year!

*Charlie*

### **TAK Toast Skagen**

Shrimp, yuzukosho emulsion, dill, horseradish, bleak roe

Here, I would like to enjoy a nice Chablis or the "forgotten" cousin from Burgundy, Aligoté. Both wines have a nice minerality with good body to complement the richness of the mayonnaise. Shrimp and Chardonnay are also a very good combination! Here are two of my favorites from Systembolaget:

1. *Bourgogne Aligoté, Clotilde Davenne, 2022, art.no: 51929*
2. *Chablis Premier Cru Vaillons, J-M Brocard, 2021, art.no: 96141*

### **Lobster**

Gratinated half lobster, miso-Västerbotten sauce, shiso panko

Gratinated lobster...yum! Then I would like a wine with even more body than a dry and crispy Chablis/Aligoté. I partly stay in Burgundy but "switch" up with a bit more barrel character in the wine. Then I have a nice Napa Chardonnay that would pair perfectly with lobster! There is some butter and saltiness in the dish, so the wine must be well matched for the experience to be superb.

1. *Closerie des Alisiers, Meursault Vieilles Vignes, 2022, art.no: 50365*
2. *Frog's Leap Chardonnay, Napa Valley, art.no: 72307*

### **Dry aged Swedish sirloin or halibut**

Potato gratin with Karl Johan mushrooms & soy, Japanese mushrooms, braised red cabbage with apple, red wine sauce, or fermented leek butter

For the sirloin, a robust and spicy red is needed! An American Pinot Noir with richness and a bit of body suits perfectly, in my opinion. Then there's a nice Italian alternative.

If you prefer red with halibut, as the Norwegians do... Otherwise, I have a white wine recommendation.

1. *Calera, Pinot Noir, 2019, Central Coast, art.no: 87282*
2. *Monteraponi, Chianti Classico Riserva Il Campitello, 2019, art.no: 93522*
3. *Gran Clos Bianco, 2021, Priorat, art.no: 70211*

### **Sticky Toffee Pudding**

Sticky toffee pudding, miso & yuzukola, chocolate ganache, Japanese granola

Toffee, citrus, toffee, and chocolate. Dinner ends with a cavalcade of sweetness with a bit of acidity. The flavors probably linger until midnight champagne! Here, I want to drink sweet with good acidity. I have always been an admirer of the Muscat grape and its diversity. In this case, I'm going for a Beaumes de Venise. A "sweet bomb" with good alcohol (15-17%) to help "rinse" down the flavors.

1. *Xavier Vignon, Muscat de Beaumes de Venise 2019, art.no: 8377 37.5cl*
2. *Alambre, Moscatel de Setúbal, 2018, art.no: 8117 37.5cl*
3. *Churchill's, Late Bottled Vintage 2018, art.no: 8016*

### **A selection of coffee sweets**

If there's any fortified wine left, you can have it with the coffee sweets. Otherwise, there's probably something good in your after-dinner shelf that goes well with sweets and coffee.