

Nyårskassen Beverage Pairing

Hello!

My name is Charles Phumathon, and I am a sommelier at the restaurant TAK. 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 including some wine recommendations that I've selected from Systembolaget.

A small heads-up:

Some wines are not part of Systembolaget's regular assortment and may require pre-ordering.

If you are unable to pre-order, there is no need to worry – the suggestions below serve as a guide, and there are similar wines available in the regular assortment.

With that said, I would like to wish you a Happy New Year!

Charlie
Sommelier, TAK

TAK TOAST SKAGEN

Shrimp, yuzukosho emulsion, dill, horseradish, bleak roe

For this dish, I would enjoy a fresh Chablis or the “forgotten” cousin from Burgundy, Aligoté. Both offer beautiful minerality and enough body to complement the richness of the emulsion.

Shrimp and Chardonnay are also a wonderful combination!

- Bourgogne Aligoté, Clotilde Davenne, 2023 – *art.nr 51929*
- Chablis Premier Crü Beuroy, J-M Brocard, 2022 – *art.nr 712501*

LOBSTER

Gratinated half lobster, miso-Västerbotten sauce, shiso panko

Gratinated lobster... yum! Here, you can choose between a vintage Champagne or a richer Napa Valley Chardonnay. A vintage Champagne brings deeper tones, maturity and enough structure to match the butter and salty notes.

The Napa Chardonnay also works beautifully with its richness and gentle barrel character – both wines offer superb balance with the dish.

- Palmer & Co. Vintage 2016 – *art.nr 7867012*
- Frog's Leap Shale and stone Chardonnay, Napa Valley 2022 – *art.nr 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 depth fits perfectly. I've also chosen an excellent Italian alternative. If you prefer red wine with halibut – as many Norwegians do – you can absolutely go for it. Otherwise, I recommend a structured, aromatic white.

- Calera Pinot Noir, 2023, Central Coast – *art.nr 87282*
- Monteraponi Chianti Classico Riserva Il Campitello, 2019 – *art.nr 93522*
- Gran Clos Blanco, 2022, Priorat – *art.nr 7021101*

STICKY TOFFEE PUDDING

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

This dessert brings toffee, citrus, caramel, and chocolate – a true cavalcade of sweetness with a little acidity. The flavors will probably linger until the midnight champagne!

Here, I want something sweet with lively acidity. I've always admired the Muscat grape and its diversity. For this dish, I'm choosing a Beaumes de Venise, a wonderfully aromatic “sweet bomb” with 15–17% alcohol, which helps to “rinse” down the rich flavors.

- Xavier Vignon, Muscat de Beaumes de Venise 2023 – *art.nr 8377*
- Alambre, Moscatel de Setúbal, 2020 – *art.nr 8117*
- Churchill's, Late Bottled Vintage 2020 – *art.nr 8016*

COFFEE SWEETS

If there is any fortified wine left, enjoy it with the coffee sweets. Otherwise, there is surely something delicious on your after-dinner shelf that pairs well with sweets and coffee.