

New York's Nordic Way

New Nordic cuisine is one of the great food trends, but you need not travel to Scandinavia to experience it. It actually thrives in the purposeful dedication of Norwegian chef, Morten Solhberg, right in New York City.

BY NIKKI COPPELL, WINE PAIRINGS BY SUNNY GANDARA



Choose the Right Wine

This issue we feature pairings by native Norwegian and certified wine educator, Sunny Gandara.

THE COCKTAIL, a Smörgås Martini

Make this martini with premium vodka; top with prosciutto and a lemon twist. The martini is the perfect accompaniment to the haddock, acting as a palate cleanser for stronger food flavors such as gravlax and herring.

BEEF & APPLE SALAD

Admiral Riesling Riesling Pinot Gris 2017, Alsace, France (\$25.99)
The wistfulness of the best and sweet and tart flavors from the apple will pair wonderfully with a rich Pinot Gris such as the one from Albert Mann. Golden rule: always choose heavy white wines with good, refreshing acidity with salads.

SMÖRGÅS JARSHBERG GRATIN

Sauvignon Blanc Marlborough 2010, Marlborough, New Zealand (\$22.99)

I don't often pick salty Chardonnays as my choice for a pairing, but with a rich, creamy dish such as this fatty Jarshberg Gratin, this is indeed where this wine would show its purpose. Try it out and marvel at the delicious combination.

CUCUMBER DILL SALAD

Grüner Veltliner 2011, Vienna, Austria (\$14.99)

The Garganega grape in Friuli wine produces delicate, crisp flavors of lemon and almond, a perfect and exciting comparison for a clean, flavorful Scandinavian salad such as the Cucumber Dill Salad.

APPLE CAKE & GJELDØSE FROSTING

Schöniger Traminer Traminer Riesling Späthaus, Mosel, Germany (\$22.99)

The golden rule here is to select wines that are sweeter than the dessert. However, this dessert is sweet (from the cake base), tart (from the apples and goat cheese) and tangy (Gjeldøse). The Späthaus has the ability to stand up to all these components. Riesling is the answer to all your pairing questions when in doubt, choose Riesling. A wonderfully versatile, yet underrated grape and wine.

