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Rajat Parr's wine pairings for those Thanksgiving leftovers

By Jackie Burrell

jburrell@bayareanewsgroup.com

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If you're just slamming leftover turkey between day-old dinner rolls, a glass of milk is probably all the libation-pairing you need. But when the Thanksgiving leftover recipes hail from Jason Berthold, executive chef of San Francisco's RN74, it's only natural that sommelier Rajat Parr would oblige with something a bit more upscale.

Parr is the wine director for San Francisco's Mina Group and a partner at RN74, and he has two suggestions for each dish -- one priced at \$25 or less, and the other a bit more of a splurge. Half the wines are from France, as befits a restaurant named after the Route Nationale 74, which traverses the Burgundy region. The rest are from Italy and Austria.

Turkey Soup

This classic turkey stock with fall vegetables and wild rice will go well with a 2011 Marcel Lapierre 'Raisins Gaulois' from Beaujolais, and a more expensive 2010 Vietti Barbera d'Alba 'Scarrone' from Piedmont, Italy.

Potato Croquettes

This flavorful dish mixes leftover mashed potatoes with Parmesan, roasted garlic, French's Fried Onions and a dill-creme fraiche. Pair it a 2010 Domaine Billaud Simon Chablis from Burgundy or, for a splurge, the 2009 Raveneau Chablis 'Montee de Tonnerre' 1er Cru, also from Burgundy.

Sweet Potato Napoleon

This puff pastry-layered confection is served with a bourbon caramel. Serve it with a 2011 La

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Spinetta Moscato d'Asti 'Bricco Quaglia' from Piedmont, Italy, or a 2010 Kracher Cuvee BA from Burgenland, Austria.