

AMI Group stirs things up with “Unexpected Pairings” on the show floor



Left to right: Jean-Christian de la Chevalerie, Laurent Perrier; AMI Group's Matt Farrell, Vice President, Culinary Innovation and Development; and *PAX International* Managing Editor Jane Hobson

[AMI Group](#) brought a twist to the IFSA Global EXPO this week with its debut “Unexpected Pairings” event, serving up bold flavors, fine wine and a fresh dose of fun.

“At AMI Group, food and beverage is not just what we do, it is who we are. We believe wine should be joyful, expressive and yes, sometimes unexpected,” Janine Bennett, VP Wine Sourcing and Supplier Management at AMI Group, tells *PAX International*.

The one-hour tasting featured a four-course menu designed to surprise and delight. For example, Korean Pork Belly with Gochujang and Herbs—traditionally paired with soju—matched instead with Chateau de Beaucastel’s 2022 Chateauneuf-du-Pape, a white expression from a region typically known for its reds.

“We are known for bringing a sense of creativity and fun to everything we do, and that is exactly what we wanted to showcase here on the floor,” says Chef Matt Farrell, Vice President, Culinary Innovation and Development.

Attendees walked away with more than just satisfied appetites—they got a taste of AMI Group’s knack for shaking up expectations and proving that when it comes to food and wine, the best matches are sometimes the most surprising.

Scroll down for the full tasting menu and photos from the event.

The tasting menu

Pork Belly with Kimchi Cucumbers, Gochujang, Herby Salad

Paired with Chateau de Beaucastel - Chateauneuf-du-Pape, 2022, Rhone, France

This iconic wine from Famille Perrin is made primarily of Rousanne which gives it its generous mouthfeel and richness. Ripe fleshy peaches and nectarines are complemented with light floral notes, and flinty mineral notes reminiscent of the stones that cover the soil, with a touch of herbal notes.

Elk Hot Dog with Cherry Mostarda, Cream Cheese, Crispy Onions

Paired with Ken Wright Auric - Pinot Noir, 2022, Willamette Valley, Oregon

This limited release, 10 barrel selection by Ken Wright has opulent and layered aromas of black raspberry, cherry and currents, woven with warm notes of vanilla and nutmeg. Lush on the palate showcasing a floral and spice focused profile with nuanced hints of rosewater and cardamom.

Wild Mushroom with Chipotle, Butterbeans

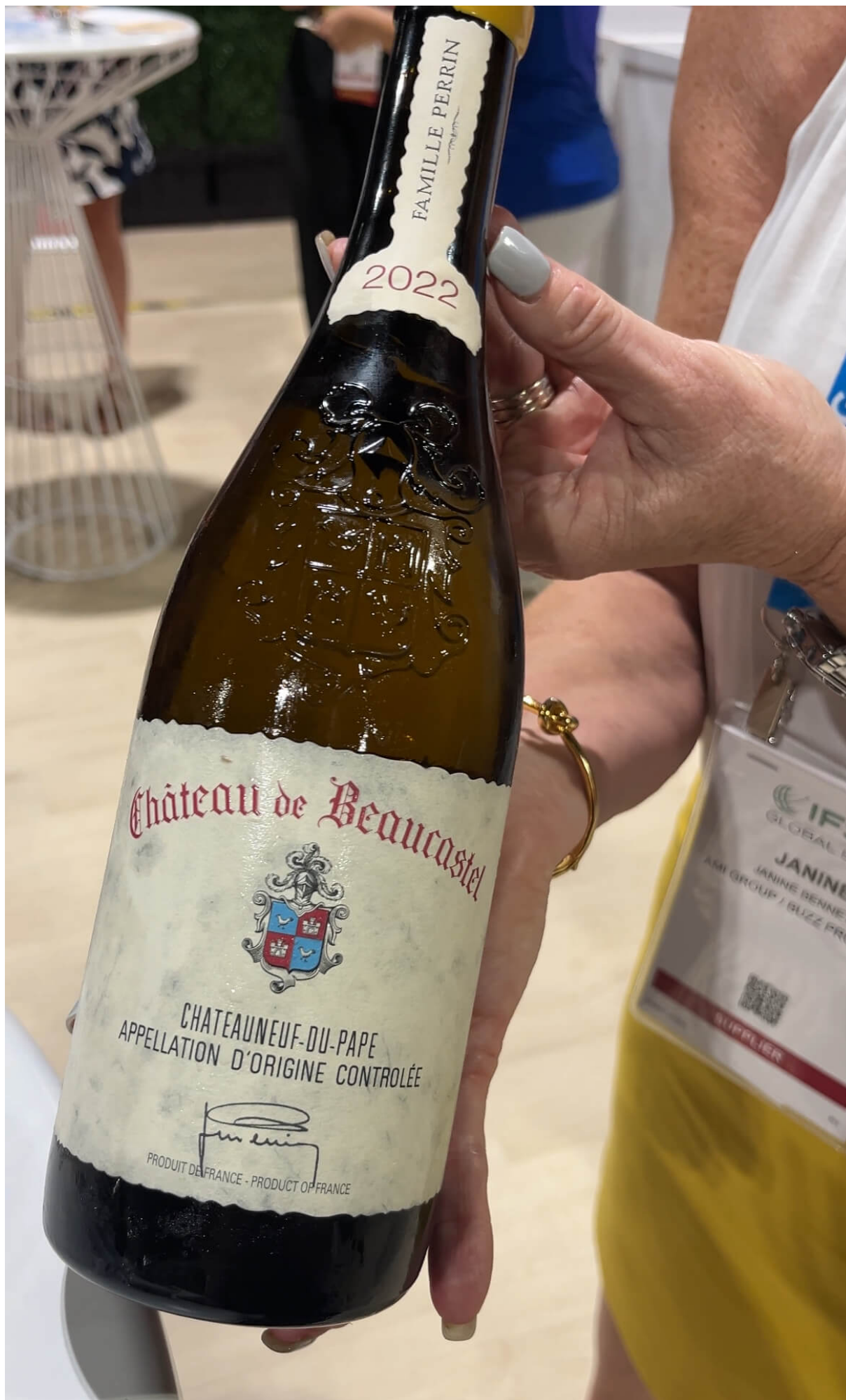
Paired with Quintessa - Red Wine Blend, 2022, Napa Valley, California

This 100-point, highly lauded wine bursts with an aromatic bouquet of cassis and black cherry accented with anise, bay laurel and forest floor. On the palate, firm but fine-grained tannins back dark berry and savory herb flavors interwoven with graphite and iron. Generous texture carries the complex layers to a fine, chalky finish.

Uni with Crispy Rice, Avocado, Orange and Soy Glaze

Paired with Poças 10 Year Old White Port, Douro, Portugal

This hidden gem from one of the few Portuguese family-owned port houses is explosive on the palate, with flavors honey, orange peel, caramel, figs and nuts, complemented by light floral and toast, all balanced with vibrant acidity and the perfect level of sweetness.







Wild Meat + Cheese Pape 2022
Quince + Noir 2022
Chipotle + Butter Bean
Red Wine Blend 2022
Uni / Orange
Poças 10





