

Sparkling Wine

Prosecco —

Light and crisp. This classic Italian sparkling wine pairs well with any course, even dessert. A mild sweetness and soft tannins make this a good choice anytime.

Champagne —

Great as a pre-dinner drink, this very dry, strong acidity sparkling wine is perfect for building up a good appetite.

White Wine

Sauvignon Blanc —

Goes well with Salmon. A light, dry, crisp, smooth wine with hints of green apple and cut grass.

Chardonnay —

This is a great choice if you're not sure what to have. It is a good all-rounder that goes with any dish. full bodied white with hints of oak and has a nice caramel mouth feel.

Pinot Grigio —

Pairs well with the hearty chicken a la king. This smooth, easy drinking white has a light acidity and refreshing tannins.

Red Wine

Cabernet Sauvignon —

Pairs well with the steak. This is a full bodied, dry red with strong oak, and tannins.

Pinot Noir —

This is a great choice if you don't know what to have. This is a great general-purpose red and has a little something for everyone. Light acidity, light tannins, and tasty amount of oak.

Merlot —

A subtle, easy-drinking red. Goes well with any meat dish and has a balanced acidity which compliments any light white meat.

Sangiovese —

This spicy, fragrant red wine goes well with any rich Italian dish. The sharp tannins and strong acidity help to balance out a good amount of richness.

Red Blend —

Blended for richness and smoothness, this is a good option for anyone who like a good red wine. Enjoy with any meal and anytime of the day.

Dessert Wine

Sauternes —

Medium sweetness coupled with a light acidity makes this the perfect after dinner wine. Pairs well with gelato, sorbet, fruit, and similar.

Port —

A sweet red wine fortified with brandy and aged in oak barrels. A good way to wind down at the end of a meal.