**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.