

Choosing Your Wine

White Wines

Moscato d'Oro

Light, sweet, white dessert wine. Compliments desserts that aren't too sweet or rich.

Menu Choices

Light fruit or lemon desserts. Mint, lemon and orange zest, raspberry sauce. Fruit tarts, fresh fruit plates, sorbets.

Pinot Grigio

Light bodied, white wine, gently aromatic with palate cleansing fruit acid. A good aperitif or first course wine.

Menu Choices

Poached or sautéed chicken, white fleshed turkey, capers and quail or pheasant, summer fruits, prosciutto and melon and antipasto. Light creamy lemon sauces, chervil, ginger, chives. Snow peas, melon, summer fruits.

Fume Blanc/ Sauv. Blanc

Light-bodied, dry white wine with grassy citrus notes and slight oak character. Serve with light herbal and/or tangy foods to complement or contrast with slight oiliness richness, or delicate creameries.

Menu Choices

Poached, sautéed or lightly grilled chicken, fish, shellfish, vegetables, light or delicate salads, soups or pasta. Bell peppers, fresh tomatoes, peas, asparagus, celery, artichokes and lettuce. Goat cheese, fish with fresh salsa or herb butter, oysters, fried calamari.

Malvasia Bianca/Riesling

Light-bodied, slightly sweet white wine with fruit accents, and balanced fruit acids. An aperitif, first course or summer BBQ wine. Serve well chilled. Compliments lighter-style foods.

Menu Choices

Poached or lightly sautéed chicken, fish, or vegetables. Ginger, lemon and orange zest, chervil. Snow peas, bean sprouts and summer fruits. Chinese chicken salad, melon, prosciutto and fresh fruit.

Chardonnay

Medium-bodied, rich white wine with smoky vanilla oak flavors. Lighter styles are crisper and less complex.

Menu Choices

Seafood with rich sauces, pasta with creamy sauces. Smoked salmon, creamy soups, and seafood salads. Grilled chicken or veal, scallops, crab cakes, lobster.

Red Wines

Pinot Noir

Medium-bodied red wine with berry fruitiness and earthiness. Complements medium to full-bodied foods and moderately robust flavors.

Menu Choices

Lamb, grilled red meats, roast chicken, duck, pork, game birds, salmon, hearty pastas and Italian style pasta with tomato sauce. Root vegetables, mushrooms, tomatoes, cherries. Grilled tuna, lasagna, jambalaya, foccacia, quail, enchiladas and black bean soup.

Barbera

Medium-bodied red wine, high acid with berry-like fruit. Pairs well with medium-bodied foods.

Menu Choices

A pleasing contrast to creamy, spicy pasta dishes and hearty cheeses. Roast vegetables, mushrooms, tomatoes and cherries. Roast beef, orzo pasta with cherry tomato sauce.

Merlot/ Sangiovese

Medium-bodied, deep red wine with luscious full flavor. Complements foods that are rich and hearty with a natural softness or sweetness.

Menu Choices

Duck, pork, lamb, beef, turkey, roast chicken, hearty cheeses and pasta with meat sauce. Peppers and cherries. Lamb stews, French onion soup, aged cheeses.

Zinfandel

Full bodied, dark red wine with blackberry and pepper notes - expressive fruit character, Complements hearty, spicy fruits.

Menu Choices


Grilled red meats, pizza, ribs and hearty winter dishes. Eggplant, spaghetti, grilled sausage, cassoulet, leg of lamb.

Cabernet Sauvignon


Full-bodied, tannic red wine with rich but austere fruit. Complements richer, heavier foods.

Menu Choices

Roast beef, rack of lamb, grilled red meats, aged cheeses, roast duck, chocolate desserts. Peppers, eggplant, mushrooms, black currant.



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