

Wine Type	Foods	Sauces, Herbs & Seasoning	Fruits & Vegetables	Menu Recommendations
Pinot Grigio Light-bodied white wine, gently aromatic with palate cleansing fruit acid. A good aperitif or first course wine.	Poached or sautéed chicken, white fish, turkey, quail or pheasant, summer fruits, and antipasto	Light, creamy lemon sauces, chervil, lemon zest, ginger, chives.	Snow peas, baby lettuces, melon, summer fruits	Prosciutto and melon, goat cheese tart, antipasto platter, roast turkey with fruit chutney, quail salad, scallop and ginger salad
Fume/Sauvignon Blanc Light-bodied, dry white wine with grassy citrus notes and slight oak character.	Poached, sautéed/ lightly grilled chicken, fish, shellfish, vegetables, light/ delicate salads, soups, pasta	Cilantro, chives, parsley, dill, chervil, shallots, tomato vinaigrette, lemon or herb sauces.	Bell peppers, fresh tomatoes, peas, asparagus, celery, artichokes, and lettuce.	Poached/ lightly grilled seafood w/ slightly piquant sauces, vegetable-based appetizers, goat cheese, sautéed fish w/ fresh salsa or herb butter, oysters, fried calamari, spring rolls, appetizers.
Chardonnay Medium-bodied, rich white wine with smoky, vanilla, oak flavors. Lighter styles are crisper and less complex	Seafood with rich sauces, pasta with creamy sauces, smoked salmon, sauces with lemon accents, creamy soups	Basil, saffron, flavored olive oils, seasoned/herb butters, pesto, creamy/buttery sauces with lemon accents.	Corn, mushrooms, olives.	Grilled chicken, veal with herb butter, scallops w/ chardonnay basil sauce, crab cakes, risotto, prawns with tomato, olive & garlic, mozzarella. Caesar salad, fried calamari, lobster, grilled swordfish/ salmon.
Malvaisa Bianca/ Riesling Light-bodied, slightly sweet white wine with fruit accents and balanced fruit acids. Apertif or first course wine. Complements lighter style foods. Serve well chilled.	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.
Pinot Noir Medium-bodied red wine with berry fruitiness and earthiness. Complements medium to full-bodied foods and moderately robust flavors.	Lamb, grilled red meats, roast chicken, duck, pork, game birds, salmon, hearty pastas and Italian style pasta with tomato sauce	Basil, oregano, garlic, cooked tomato sauces, mushroom sauces, pasta dishes, and spicy herb sauces.	Root vegetables, mushrooms, tomatoes, cherries	Roast chicken/ duck, grilled tuna, salmon, swordfish. Rack of lamb & ratatouille, lasagna, jambalaya, tortellini w/ garlic and parmesan, grilled quail, grilled sausages, enchiladas, black bean soup.
Merlot/Sangiovese Medium-bodied, deep red wine with luscious, full flavor. Complements foods that are rich and hearty with a natural softness or sweetness.	Duck, pork, lamb, beef, turkey, roast chicken, hearty cheeses, pasta with meat sauce.	Balsamic vinegar, thyme, and orange zest.	Peppers, cherries.	Roast turkey, roast pork loin, beef and lamb stews and roast duck, French onion soup, aged cheeses.
Zinfandel Full-bodied, dark red wine with blackberry and pepper notes - expressive fruit character. Complements hearty, spicy foods.	Grilled red meats, pastas, pizza, ribs and hearty winter dishes cooked with tomato sauce.	Cooked tomato sauce, barbecue sauce and rich meat sauces with garlic, rosemary, sage, oregano.	Peppers, eggplant, tomatoes, mushrooms.	Grilled/ barbecued meats, pizza, spaghetti & meatballs, grilled sausages, cassoulet, French onion soup, eggplant parmesan, leg of lamb.
Cabernet Sauvignon Full-bodied, tannic red wine with rich but austere fruit and excellent acid-tannin balance. Complements richer, heavier foods where the wine doesn't overpower the flavor.	Grilled and roasted beef or venison, aged cheeses, meaty, full-bodied flavored foods, game meats (i.e. duck).	Rosemary, bay leaf, sage, garlic and red wine sauces.	Peppers, eggplant, green beans, mushrooms, black currants.	Roast beef, rack of lamb, grilled red meats, aged cheeses, roast duck, chocolate desserts.
Moscato d'Oro Light sweet, white dessert wine. Complements desserts that aren't too sweet or rich.	Light fruit or lemon desserts.	Mint, lemon and orange zest, raspberry.	Berries, summer fruits.	Fruit Tarts, fresh plates, sorbets.