

## Wine Pairings

			MidCheese	BeefBarbecute	PorkVeal	Poultry	seafood	Fruits/Dessert
White Wine	Chablis	very dry, light-bodied	•		•	•	•	
	Sauvignon Blanc	dry, light- to medium- bodied	•		•	•	•	
	Riesling	slightly sweeet or dry, light-bodoed, refreshing		•	•	•	•	•
	Pinot Gris/Grigio	crisp, dry, medium- to full- bodied	•		•	•	•	_
	Chardonnay	dry, full-bodied	•		•	•	•	
	_		Mid Cheese	Beelfanbeeue	Park Vesi	Poultry	Seatood	Fruits/Deserts
Bush & Red Wins	White Zinfandel	light, fruity blush	•		•	•	•	•
	Shiraz	bold, full-bodied		•	•	•	•	
	Pinot Noir	soft, fuity, berry-like finish	•	•	•	•	•	
	Merlot	full-bodied, fruity, easy-to-drink	•	•		•		
	Zinfandel	rich, dry, medium-bodied		•	•	•		
	Cabernet Sauvignon	dry, medium- to full-bodied	•	•		•		
			Mid Cheese	Beellanbecue	Park Veal	Poultry	seatood	Friis Deserts
Champagne	Blanc de Blancs	ideal apertif, light, delicate				•	•	
	Extra Dry	medium-dry	•		•	•	•	
	Brut	dry			•	•	•	
	Rose	full-bodied, dry, great with dinner	•	•	•	•		
	Sec	slightly sweet						•
	Doux	sweet						•