

Bringing Out the Best in Food With the Right Wine: *Appetizers*

A white wine is a good introduction to most meals. It also introduces the palate to these wonderful appetizers. Try champagne to help set the mood or tone of your event. It brings out wonderful flavors in the food.

Caviar	Champagne
Canapes, bread, nuts	Champagne
Pâté	Dry whites
Salads (no vinegar)	Sauvignon Blanc
Oysters	Champagne, Chardonnay
Trout	Riesling
Cold crab	Chardonnay
Hors d'oeuvres	Reds or Whites, Champagne