



Wine Pairing List



A LITTLE INSPIRATION FOR YOUR NEXT GATHERING

Everyday Favorites • Under \$30

WINE & APPROX. PRICE	TASTING NOTES & PAIRING
Chateau Ste. Michelle Columbia Valley Riesling About \$11	Apple and white peach with a gentle touch of sweetness. Try with peppery smoked salmon.
Oyster Bay Sauvignon Blanc About \$15	Crisp citrus and tropical fruit. A bright match for salmon cakes with lemon and herbs.
Chandon Brut California sparkling wine About \$28	Dry bubbles with apple, pear, and citrus. Try with salmon dip and crackers.

High-End Selections • \$30 & Up

WINE & APPROX. PRICE	TASTING NOTES & PAIRING
Cloudy Bay Sauvignon Blanc About \$36	Vibrant citrus and tropical fruit. Try with smoked salmon and fresh dill.
Rombauer Carneros Chardonnay About \$42	Rich fruit, creamy texture, and toasty oak. A generous match for salmon Wellington.
Louis Roederer Collection 245 Brut Champagne About \$60	Lively bubbles, citrus, and orchard fruit. A celebratory match for a smoked salmon platter.

Suggested pairings. Approximate U.S. retail prices per 750 mL bottle, before tax; prices and vintages vary by store. October 2026.

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