

MAKING LIFE MORE FUN

Enhance The Experience *Entertaining At Home*

(NAPSA)—Like most of us, you probably wish that every dinner could be a delicious, elegant experience and a time to relax and reconnect. Unfortunately, creating a gourmet meal is often anything but relaxing and leaves one with little time to spend with loved ones. Creating an upscale, intimate meal experience does not have to be painstaking. Adding simple new twists on tonight's dinner can save you time in the kitchen and spare you time for unwinding.

Effortlessly add elegance to your evening and create the experience of fine dining at home with these easy additions:

- Substitute cloth napkins for regular paper. Chic and understated, they bring the fine-dining feel to the table.
- Present the prepared meal on the good china. The upscale dishes will add to the ambiance without the extra time spent in the kitchen.
- Serve a loaf of fresh Italian bread and olive oil with dinner. Try warming the bread in the oven a few minutes beforehand to give it that just-baked taste. Customize your olive oil by adding in your favorite spices, making it perfect for dipping.
- When creating the overall menu, look for ways to appropriately pair wine and bottled water with the entrée being served. There are just a couple simple rules to think about when incorporating wine into the meal experience. When serving lighter fare such as chicken or fish, pair your



When the dinner table is a place combining food, laughter and good times, loved ones are more inclined to spend time together.

meal with a light white wine, such as Pinot Grigio or Sauvignon Blanc. If preparing a heartier dish like rich pastas and red meats, look for full-bodied red wines. To complete the meal experience, add in a sparkling or spring water. Consider the fresh, velvety taste of Acqua Panna® Natural Spring Water with your lighter dishes. And with a more robust meal, look to include a sparkling water like S.Pellegrino® Sparkling Natural Mineral Water. With its effervescent, fine bubbles and subtle aroma, it accentuates the meal experience and reinforces that fine-dining feel.

Whether you decide to include bread or wine with your meal or not, the addition of an exquisite water like S.Pellegrino or Acqua Panna will enhance the taste and the experience of your dinner tonight.