



Presents

Vampire, Transylvania, Romania

Monday, October 27th, 2003

Sucidava

Cannelloni beans, whole roasted garlic, kalamata olives, parsley springs, leeks, roasted pimentos, extra virgin olive oil, Grana Padano cheese

Vampire PINOT NOIR 1999

Powerful forest fruit and wild strawberries persists on the nose balanced by hints of fine French oak.

Basarab

Roasted purple onion, stuffed with eggplant, poblano and red peppers, garlic, celery and sausage topped with herbed goat cheese

Vampire MERLOT 2001

An intense dark plum color. Soft fruit flavors marries soft tannings with vanilla hints

Vlad Tepes

Lamb tenderloin, wrapped in bacon, with feta cheese celery root and garlicked roasted pepper, balsamic vinegar salad

Vampire CABERNET SAUVIGNON 2001

A wild spicy nose with bell pepper tones that the French call "sauvage"

Kul drakul

Murfatlar 1999 Muscat Ottonel

Time 6.30 PM Price \$ 35.00 plus Tax & Gratuity E-Mail Romeo@EuroCafe.com
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