PEPPER TREE

Monday, March 31st, 2008

Comte de Nice

Piquillo peppers stuffed with tuna salad, fingerling potatoes, haricot verts, quail eggs, grape tomatoes,
red onions, caper berries and, olives in an anchivie-Dijon dressing with red leaf lettuce

2005 PEPPER TREE Semillon

Semillon was hand picked from old vines and processed with minimal handling.
The result is a delicate Semillon with lime and snow pea aromas and a zesty fresh palate with underlying mineral characters.

Papoon Lox Hispaniola

Roasted corn, green onions, black beans, cilantro and, spicy red pepper flake pancakes,
topped with smoked salmon and basil pesto, horseradish ranch dressing

2005 PEPPER TREE Chardonnay

A great food wine, it has minimal oak treatment to maintain fruit dominance, while adding to its overall complexity.
Fresh fig and walnut combines beautifully with the white peach flavours, great balance through texture and structure.

Pollo Udinesse

Broiled chicken breast stuffed with sundries tomato pesto, artichoke hearts and Fontina cheese,
wrapped in prosciutto, over sautéed spinpach, red pepper, brown rice mascarpone pilaf

2005 PEPPER TREE Shiraz Reserve

This Shiraz has a great depth of colour, emphasized by a lifted nose and a generous palate. Lots of sweet berry flavours, spicy oak and earthy complexity
compliment the harmonious balance of the wine. There are hints of eucalypt and mint reflecting the inclusion of cool climate material.

Choco Chatto

2003 PEPPER TREE Cabernet Sauvignon Reserve

A very robust red with masses of blackcurrant fruit and supporting new French Oak, this wine has a very deep red colour with strong purple hues on the meniscus.
The aroma immediately shows the wine's immense presence with a complex array of cassis fruit, perfumed oak and coffee bean extract and then follows a
powerful mix of ripe fruit flavours, fine ripe tannins and balancing natural acidity.

Time 6.30 PM Price $ 45.00 plus Tax & Gratuity   E-Mail Romeo@EuroCafe.com

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