



SADDLEROCK Malibu Family Wines

Monday, May 19th, 2008

Smochine cu Jambon pe Fasole

Feta cheese stuffed dried figs, wrapped in roasted poblano pepper and prosciutto served with balsamic beans

2005 SADDLEROCK CHARDONNAY

The 2005 Saddlerock Chardonnay exhibits crisp pear and apple, balanced with scents of pineapple and melon.

INSALATA TREBBIANO

Red peppers, roasted brussels sprouts, scallions, toasted pecans over mixed greens in a white balsamic, EVOO, Dijon dressing

2006 SADDLEROCK PINOT NOIR

A true Central Coast blend, this elegant Pinot Noir exhibits a delicate balance of bright fruit, tea leaf and clove.

Chiptelute

Giant beef & veal meatballs, topped with blue cheese and pickled onions, sautéed spinach, Cherry tomato, mixed onions, jalopeno piperada

2005 SADDLEROCK MERLOT

Beyond the elegant smoky nose that hints at fine tobacco, cedar and pepper, you'll discover an undertone of sweet berry and fig.

PORTOLA

2005 SADDLEROCK CABERNET SAUVIGNON

The seductive 2005 Saddlerock Cabernet will awaken your senses with its subtle balance of cherry, vanilla, and a touch of nutmeg.

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

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