



CHATOM VINEYARDS

Monday, July 28th, 2008

**POLENTA CALAVERAS**

Grilled polenta, caramelized onions, Gorgonzola cheese, fresh garlic balsamic roasted peppers

**2005 CHARDONNAY CALAVERAS COUNTY**

Aromas of enticing apricot and pear, butterscotch and peach introduce this Chardonnay. Followed by a rich mouth, full of creamy fruit and apricot jam. Finished by lingering butterscotch & spicy fruit.

**MAGYAR**

Grape tomatoes, red onions, Chinese celery, cilantro, with crispy bacon, smoked paprika citrus dressing over baby organic greens. Garlic crouton.

**2004 GITANO ~ SANGIOVESE**

Aromas of black cherry, vanilla, cranberry and a hint of tobacco lead to a rich mouth of peppery black cherry and plums. Finished by a welcoming blend of black pepper and berries.

*Nippon Bama*

B.B.Q pork tenderloin, roasted rosemary potatoes, succotash, wassabi pickled cucumber leek salad.

**2004 CABERNET SAUVIGNON**

Fragrant cherries, plums & fresh baked fruit accented by pepper & vanilla are inviting to the nose. Followed by sweet black fruit with cherries, plums, raspberries, strong spice, vanilla & oak on your palate. Tannins & fruit are nicely balanced in the finish, allowing this wine to cellar for good ageability.

**ESMERALDA**

**2004 ZINFANDEL**

Aromas of "ripe" cherry pie, vanilla, dark fruit and tobacco. Mouthful of smooth well balanced fruit & spice with a touch of black pepper, light tannins and hints of oak with licorice on the finish.

**Time 6.30 PM Price \$ 45.00 plus Tax & Gratuity E-Mail [Romeo@EuroCafe.com](mailto:Romeo@EuroCafe.com)**

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