



HYATT Vineyards

Monday, August 25th, 2008

AMALFI EST

Roasted Japanese eggplant, topped with fresh mozzarella, mélange of roasted peppers pesto vinaigrette

2007 Riesling Rattlesnake Hills

Wonderfully balanced wine finished off dry with citrus and floral aromas and tastes of pear, peach and apricot

Le Petit Trianon

Haricot verts, red onions, grape tomatoes, grain mustard – balsamic vinegar – EVOL dressing
organic mixed greens, toasted hazelnuts

2006 Chardonnay Rattlesnake Hills

Tank fermented on French oak staves. Tropical fruits with hints of oak spice and vanilla. Good balance; dry with medium body but a fresh and lively wine.

LYN-LAND

Broiled chicken breast, Kasseri cheese, paprika caramelized red onions, white bean puree, arugula, sun dried tomatoes, kalamata olives, and cilantro – roasted garlic aioli

2004 Syrah Rattlesnake Hills

Medium plus garnet in color, bright fruit of raspberry and bing cherry. Oak spice, soft tannins and balanced acidity.

HALLIZ

2004 Cabernet Sauvignon Rattlesnake Hills

Dark garnet in color, dark fruits (black cherry and plum) including blueberry, vanilla and oak spice.
Rich, chewy tannins, full body, chocolate and nice acid balance.

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

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