



## BODEGA DEL DESIERTO La Pampa Argentina

Monday, September 22nd, 2008

### Broccolo Cigarro

Cheddar cheese and broccoli filled fillo rolls served with creamy ranch dressing and a tomato, basil, bacon sauce

#### **2005 25/5 La Pampa Chardonnay**

Deep yellow with golden highlights. The aroma is clean and expressive of ripe berries accented by a subtle toastiness.

On the palette creamy textures compliment flavors of apple, pineapple, with hints of honey and a touch of vanilla.

The wine is smooth, rich and well integrated with a note of minerality.

#### Koriadnon Aguacatl

Hearts of artichoke and palm, red peppers, red onions, avocado, with a roasted garlic, lime, cilantro dressing over red leaf and Boston lettuce.

#### **2006 25/5 La Pampa Sauvignon Blanc**

Bright greenish color and very expressive aromas of pink grapefruit. Very well balanced on the palette showing melon flavors, mineral notes with good integration of fruit sweetness and acidity. The wine is fresh, young and elegant.

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### Metis Alyaska

Broiled Alaskan halibut, over Cajun dirty wild rice topped with a puttanesca sauce.

#### **2006 25/5 La Pampa Syrah**

Intense red color tinted with violet. Great on the nose with plum, ripe berries and black pepper aromas. Very elegant

### Bariloche

#### **2004 25/5 La Pampa Cabernet Sauvignon**

Intense red color with touches of ruby. It has an elegant nose offering raspberry, cherry and cassis.

The berries nut fruits and spices stand out on the palette. It has soft tannins and very nice finish

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

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