



## Revelion 2009

New Year's Eve Wednesday, December 31st, 2008

### *San Joaquin Panzanella*

Pesto marinated fresh mozzarella, cucumbers, grape tomatoes, red onions, slivered fresh garlic, capers tossed with ciabatta bread and EVOL, red wine and sherry vinaigrette dressing over mixed baby greens

### 2004 Gum Bear Sauvignon Blanc

The 2004 Sauvignon Blanc displays attractive fresh fruit aromas of goosberry with hints of apple and pear. The soft palate shows lifted passion fruit flavours that combine with fresh acidity to produce a clean crisp finish.

### Montenapoleone

Fig, prosciutto and Gorgonzola cheesecake, red pear, green peppercorn balsamic chutney, basil chiffonade, foccacia bread

### 2006 Malbec-Syrah

The 2006 Tilia Malbec-Syrah shows a bright purple color with violet highlights. The nose is full of rich black fruit aromas with light earth notes and a touch of roasted coffee. The mouthfeel is full and sweet, with juicy black cherry fruit flavors, a touch of chocolate and sweet spice from light oak aging. This finish is long and lingering, with ripe, velvety tannins.

### Pork Cannella

Pecan encrusted pork loin, roasted mixed yams, rosemary, and cinnamon cream sauce

### 2004 Franciscan Cabernet Sauvignon

Aromas of blackberry, plum, clove, coffee, and cassis with hints of toasty oak and sweet vanilla. Flavors of cassis, coffee and toasted oak add to this rich and mouth-filling Cabernet. A lingering finish is the result of a well-structured body, full texture with ripe, refined tannins.

## **Spice & Bubbles**

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