



Michael David Winery

Monday, January 19th, 2009

Lucille Luce

Fish cakes, caper, red and green onion, gherkin, anchovies, roasted garlic, parsley mustard vinaigrette, avocado

2006 7 Heavenly Chards

Crisp Asian pear and delicate peach blossom lead into subtle hints of buttery toast and a zest of fresh lime on the finish.

Mokelumne

Grape tomatoes, Persian cucumbers, black eye peas, peperonchinis, red onion, kalamata olives, orzo pasta with sumac dressing and chopped basil, cilantro, celery, mint topped with feta cheese and toasted pine nuts

2005 6th Sense Syrah Lodi

Awaken your sixth sense to this shadowy concoction of spine-tingling intensity. Rich, ripe, pure, bold, well-concentrated, blackberry, coffee, and vanillin flavors.

El Camino Dodici

Roasted leg of lamb, leek - Gorgonzola scalloped potatoes, haricot verts

2005 Incognito Rouge

2005 Incognito Rouge is a tango of Mourvedre, Syrah, Petite Sirah, Cinsault, Carignane, Tannat, Malbec, Cabernet Franc and Grenache.

A mystery of elegant, smoky clove unveils layers of marmalade and toast that gently coat the mouth.

This Rhone blend bursts with fresh blueberry and dried cranberry notes, finishing with a smooth myriad of tannins and spice.

Cacao Loco

2006 7 Deadly Zins Lodi

A vibrant, sweet bouquet of raspberry jam, molasses and cinnamon toast evoke the senses of carefree youthful nights.

Excellent oak integration provides silken tannins and spice to pair with Lodi's unrestricted wild berry fruit.

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

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