



DUCK POND CELLARS

Monday, February 23rd, 2009

Prosser Duck

Broiled duck breast, on top of a bacon, brandy, Medjool date puree,
with mixed lentils, celery, carrot, garlic, leek and red onion pomegranate sauce

2006 Chardonnay Columbia Valley

Full of zesty and fruity flavors, our 2006 Chardonnay reflects the warm sunny weather of the Columbia Valley. Rugged and desolate, the valleys of Eastern Washington provide consistent heat and sun to perfectly ripen the fruit. Good fruit is the first essential quality of good wine. Barrel fermentation adds to the texture and body of the wine. A clean finish and bright acidity allow the wine to go with a variety of light to medium bodied

Raiul Cailor

Roasted sweet potatoes, Gorgonzola cheese, toasted walnuts tossed in a maple syrup, EVOL,
white balsamic vinegar and Dijon mustard dressing over mixed greens

2006 Pinot Noir Willamette Valley

Duck Pond allowed the 2006 Pinot Noir an additional four months of aging prior to bottling to ensure full tannin integration. The wine marks a milestone for Duck Pond, as more "115" and "Pomard" clone plantings from our Duck Pond Estate and St. Jory Vineyard reached maturity, adding depth and aromatics to the wine.

Ultimo Lunedì

Pork tenderloin stuffed with eggplant, fennel sausage, red and green onions, roasted red pepper, pine nuts,
fresh mozzarella over red rice and beans, cilantro and a balsamic pickled beet, horseradish foam

2006 Syrah Columbia Valley

These vines bask in the hot summer sun, carrying their fruit to full, ripe maturity. The plump, sweet berries freely release their juice and dark rich wine begins. The Columbia River Valley has proven an excellent climate for the Syrah variety and this wine shows why. The wine exhibits its varietal character of jammy fruit and spice; it has unique intensity derived from the climate, and subtle oak overtones imbued through winemaking.

HYLO

2004 Cabernet Sauvignon Columbia Valley

The vines spread their roots through sand and rock of the Eastern Washington desert seeking moisture. Their labor is intense as the sun beats down relentlessly. The grapes are small jewels, produced with great effort and concentrated in flavor. This wine embodies the elements of its creation; rich and ripe fruit flavors, powerful body and a heady aroma. Great balance lends the wine to a variety of food pairings, match for intensity.

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

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