



CASTLE ROCK WINERY

Monday, March 30th, 2009

Auguste

Roasted red onion, eggplant and fresh mozzarella napoleon, topped with a yellow & red roasted pepper, fresh cilantro, garlic and parsley sauce cibatta bread

2005 Castle Rock Viognier Lake

This elegant wine has a deep golden color, and offers rich and complex fruit aromas of apricot, orange blossom and acacia. In the mouth it is full-bodied with a distinctive fruit character and a rich intense flavor.

Insalata Malaga

Toasted mini spinach & cheese ravioli, red onions, hearts of palm, peppers, peas, prosciutto, sun dried tomatoes tossed with organic greens in a Dijon vinaigrette dressing

2007 Castle Rock Pinot Noir Monterey

Our Pinot Noir is elegant and medium-bodied, offering aromas of cherry, tea and herbal spice. On the palate, the wine gives flavors of black cherry, plum and spice. It is smooth with a silky texture and mild tannins.

Cornish Fonreaud

Chipotle honey glazed Cornish game hens, roasted cauliflower, leek, grain mustard crumbs, grape tomato cream sauce, basil chiffonade

2005 Castle Rock Syrah Sonoma

This wine is medium-bodied, well balanced, ripe and spicy, and offers subtle, complex, concentrated flavors of black cherry, smoke and plums.

The finish is long-lasting and harmonious with lingering spice nuances.

Sorcova

2005 Castle Rock Petite Sirah Russian River

This Petite Sirah is a dark and full-bodied wine, yielding aromas of ripe berry, coffee, grain and spice. On the palate it carries layers of ripe cherry, blackberry and plum. Its finish is long-lasting and harmonious with well-integrated tannins.

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

207 N. Gilbert Rd, Gilbert, Az. 85234 Phone: 480-962-4224