



YARRAMAN ESTATE Australia

Monday, September 21st, 2009

Espinaca Marathon

Edamame, fennel, leeks, Granny Smith apples, red peppers, red radishes and scallions with a ginger, garlic, Sherry vinegar, EVOL, honey and citrus dressing over baby spinach, gray salt

2006 Yarraman Hay Burner Chard

Bright lemon yellow in color, there are ripe peach and melon aromas on the nose which follow through to the palate. The palate also shows tropical flavors supported by integrated oak. The mouth feel is soft & creamy with a crisp clean finish

Pernisoare de Parizer

Herbed feta cheese, pistachios, fresh basil, garlic chives, roasted yellow pepper wrapped in capicola and mortadella, over red pear slices and flat leaf parsley with a spicy apricot jalapeño red pepper relish

2004 Yarraman "Barn Buster" Semillon/ Verdelho

This blend of Semillon (60%) and Verdelho (40%) is a rather pale straw color with glints of gold. Pleasant and complex aromatics blend a whiff of tangerine, a breath of honeydew melon and a distant piney note. Flavors are consistent with the nose, light-bodied, fresh and tart, pineapple and a hint of ripe mango shaped by snappy acidity that hangs on as a palate-cleansing element in a long finish.

TRANSY GALLUS

Broiled chicken breast, grilled sweet potatoes, roasted sweet onion, cauliflower, red pepper, balsamic haricot verts, pink peppercorns, capers, pine nuts and roasted garlic EVOL and fresh lime

2008 Yarraman Estate Hell Raiser Cabernet Merlot

Gorgeous deep ruby color allied to aromas of blackcurrant, mint and cedar. The palate is soft and smooth with an abundance of supple plum and berry characters.

Luigi Bezzera

2005 Yarraman Estate "Rip Snorter" Shiraz - Cabernet

A blend of 80% Shiraz and 20% Cabernet Sauvignon, this red is big and bold with ripe berry and vanilla aromas. On the palate, the Shiraz lends blackberry and cracked pepper flavors, while the Cabernet contributes chocolate and licorice.

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