



Monday, October 26th, 2009

Vin du Lac

Columbia Chav-jar

Roasted cauliflower and potato fritter, smoked salmon, jalapeno, dill, cucumber yogurt sauce, black caviar

VIE! VIOGNIER 2007 Columbia Valley

Classic aroma & flavor profile of peach, apricot & fruit tree blossoms, while showing crispness and mouthfilling richness.

Kaktos Apis

Artichoke hearts, roasted peppers, red and green onions, cranraisins, roasted garlic-honey-Dijon dressing, goat cheese and roasted pepitas over spinach leaves

LES AMIS Riesling 2006 Columbia Valley

The wine was vinted in small lot stainless steel fermenters, with limited lees contact during early tank aging of the wine to preserve fruit and freshness. Riesling blends are rare – indeed almost sacrilege, but here, these “friends” complement each other wonderfully: Riesling is intensely crisp, Muscat is soft, spicy, and flowery beyond belief.

Okto Caboché Poussin

Broiled Cornish game hen, onion, bacon, juniper berries, caraway seeds sauerkraut, sweet and sour red cabbage, haricot verts

2007 CUVÉE ROUGE- Columbia Valley

This year the *Cuvée* returns to the Big 3 core varietals that always form its backbone: Merlot, Cab and Syrah. It is a big, ripe, full-bodied red. The structure of the wine – good acid and substantial but very ripe tannins - makes for an excellent table wine, and also ensures that this will be a great wine to cellar. The nose is a rich mélange of dark fruit and spicy French oak. On the palate, the rich wine coats, with flavors of black cherry, blackberry, licorice, and cinnamon. Pouring very nicely at release, this wine will mellow into a plush, decadently opulent and showy wine with age.

CHELAN

2005 BARREL SELECT Syrah - Columbia Valley

This Syrah has swirling, smoky, meaty, & blackberry scents.
Dark plum, chocolate, & bouillon flavors with a mouth filling richness and ripe tannins to lengthen the finish.

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