



Monday, September 20th, 2010

Mont Pellier Vineyards

Ceres

Black eye pea and hominy and roasted garlic hummus, crispy pancetta, spicy pepper relish

2008 Montpellier Vineyards Viognier

Viognier is one of the great grapes of France's Rhone Valley. It is an extremely aromatic variety redolent of ripe peaches and wild flowers. Delicate aromas of white peach and apple with a hint of almond blossom. It's light-bodied on the palate and shows the creamy texture of Viognier with citrus accents and a pleasant crisp dryness on the finish.

Tarragon & Fennel

Grape tomatoes, fennel, leeks, red onions, red peppers, Kalamata olives, with a flat leaf parsley, tarragon dressing topped with pecorino cheese and roasted pepitas

2008 Montpellier Vineyards Pinot Noir

This casual, light-bodied red wine has bright cherry fruit on the bouquet. Tangy berry flavors will delight your palate. Lively acidity gives the wine some zest and balances the fruit. Tannins are moderate, and a hint of herbal complexity enhances the finish.

Chicken xalapa

Chicken breast wrapped in bacon around sundried tomato and goat cheese stuffed jalapeno, roasted red pepper, with a curried stewed eggplant, onion, pepper and soft charred corn folded in soft polenta, garlic chives

2007 Montpellier Syrah

A seductive bouquet of warm, ripe black fruits with a subtle dose of sweet tobacco and spice lures you in where you'll find a wine with soft, supple tannins, cherry and plum flavors and a nice touch of oak on the finish.

Delicias

2008 Montpellier Cabernet Sauvignon

Smooth and refined with flavors of currants and cherries with hints of black licorice.

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