



Monday, November 15th, 2010

## Mil Piedras Wines

Valle de Uco, Argentina

### Courgette & Milanese

Pork Milanese on top of zucchini, carrot, garlic chives, basil pesto rounds, roasted red pepper, chipotle, raspberry spicy sauce

### 2009 Mil Piedras Viognier

Pale green with shades of yellow, aromatic nose, honeysuckle and peach, fresh and crisp on the palate with tastes of tart green apple.

### Insalata Novara

Deep fried Gorgonzola & walnut raviolis, Persian cucumbers, black beans, grape tomatoes, jalapenos, cranraisins, honey Dijon dressing cracked black pepper

### 2008 Mil Piedras Malbec

Deep red color with violet overtones, blackberries and black currants.\_  
Palate lush and full bodied, with toasty vanilla and raspberries with a long, smooth finish.

### Poussin De La Plata

Roasted Cornish game hen, celery root puree with Brussels sprouts, smoked bacon wrapped red onion wedge, chimichurri sauce

### 2006 Benvenuto de la Serna

Burgundy color, with intense shades of violet, black plums and cherries on the nose, dark chocolate, currants with a smooth texture and long finish.

### Pata-Gonia

Chocolate Flan with Dulce de Leche Cream

### 2007 Argie Bonarda

Dark purple in color, black plums, dried rose petals and brown sugar on the nose  
Full-bodied, with plum, red currants and molasses flavors and a long, smooth finish.

Time 6.30 PM Price \$ 45.00 plus Tax & Gratuity E-Mail [Romeo@EuroCafe.com](mailto:Romeo@EuroCafe.com)

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