



*Monday, December 6th, 2010*

## LANGTRY

ESTATE & VINEYARDS

### Horiatiki

Rustic Greek hand rolled phyllo with a savory blend of kale, andouille sausage, goat cheese and caramelized onions and a hint of nutmeg

### 2008 Guenoc California Pinot Grigio

This wine has been cold fermented in stainless steel tanks to retain the crisp and refreshing fruitiness. The aromas are ripe honeydew melon, ginger and lemon grass. In the mouth, the wine is medium-bodied with hints of almonds and orange peel. The finish is sweet-tart, with a mouthwatering crispness.

### Blue Napoleon

Pear & Gorgonzola-walnut ravioli Napoleon with sweet grape tomatoes, leeks, Hungarian peppers, pomegranate seeds, peppered bacon and roasted hazelnuts in a balsamic vinaigrette

### 2007 Guenoc Lillie's Victorian Claret, North Coast California

A superb blend of Cabernet Sauvignon, Petit Verdot, Merlot, Petite Sirah and Cabernet Franc, the '07 Guenoc Lillie's Victorian Claret has bold, fruit flavors.

### Psychedelic Tenderloin

Cocoa-chili spiced pork tenderloin wrapped in bacon with a jalapeno-cranberry cream sauce, whipped sweet potatoes with roasted chestnuts and bok choy

### 2006 Guenoc Lake County Culinary Reserve Selection Petite Sirah

This wine was aged in a combination of French and American oak barrels. This elegant wine has intense aromas of blackberry and plum which are present along with floral notes of violets and roses. The rich and luscious flavors of dark fruit and licorice precede a bright and satisfying finish.

## Xocolatl

### 2006 Guenoc North Coast Victorian Claret

This wine is a complex blend of Cabernet Sauvignon, Merlot, Petit Verdot and Petite Sirah. The 2006 Victorian Claret is dark garnet in color, with cherry, plum, and red raspberry aromas. Hints of vanilla and caramel add to the complexity of the nose, with a long smooth finish

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

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