



*Monday, April 4th, 2011*

# ANTIGAL

WINERY & ESTATES Mendoza ARGENTINA

## Solana Chimi

Pan fried cod, topped with salsa Verde (Persian cucumbers, Chinese celery, dykon and red radishes, green tomatoes, garlic chives, scallions, serrano and jalapeno peppers, heirloom cherry tomatoes, cilantro, EVOL

## 2008 Estimulo Sauvignon Blanc

Pale color. Spicy aromas of lemon, lime and flowers. Rich, fat and edge-free, with just enough bite to its rather viognier-like peach and melon flavors

## Ensalata Guarani

Israeli couscous, lentils, roasted eggplant, red peppers, spicy Dijon-white balsamic dressing, crispy romaine lettuce, fried onions

## 2006 Antigal Aduentus Mediterraneo

Aduentus; "new arrival" in Latin, showcases the arrival of our masterful blends from Antigal Winery Estates. Aduentus Mediterraneo combines the best of our land; which offers us this special blend of 40% Malbec, 30% Syrah and 30% Tempranillo. This intense red is an exemplary New World Wine which mesmerizes us with its deep violet red appearance and commanding aromas of dark plum, wild cherries and a soft presence spice and tobacco. Very bold on the palate with a long and pleasant finish. Aged in oak for 8 months: 60% American oak, 40% French oak.

## Krakow

Roasted turnips, leeks, celery root, sugar snap peas, grain mustard, roasted red pepper coulis, panko, grilled kielbasa, balsamic reduction

## 2006 Antigal Aduentus Classic Reserve

Aduentus Classic Mendoza 2006 has an intense ruby red appearance, with aromas of exotic black fig, raspberries and ripe boysenberry, with notes of pepper, vanilla and caramel, that harmonize beautifully in this bold red. Generous and large on the palate with sweet tannins and integrated oak adding to this very structured wine

## Xpression

## 2008 Antigal UNO Malbec

Intense red color with violet tones. Aromas of wild berry and dark plum with a hint of coffee. Berry and plum continue to the palate with smoke and vanilla joining through the persistent finish.

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

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