



TUESDAY, MARCH 6TH, 2012

milbrandt *vineyards* Washington

Marco

Flatbread topped with pesto-ricotta cheese, balsamic caramelized onions,  
yellow fin tuna crudo, sesame seeds and caviar

**2010 TRADITIONS RIESLING**

This is a highly aromatic Riesling with traces of ripe apricots, Elberta peaches, honey, zest of tangerine, and orange blossoms.

Desert Roots

Grape tomatoes, arugula, mizuna, Gorgonzola-walnut ravioli, roasted red peppers, pears in a  
wassabi-grain Dijon mustard-honey dressing topped with toasted hazelnuts

**2009 TRADITIONS CABERNET**

SauvignonOur Cabernet Sauvignon is dark, harmonious and complex with flavors of black cherry,  
plum, cassis, coffee mocha, and a hint of mint.

Baja Greca

Broiled sweet chili sauce brushed Mahi-Mahi, sweet potato-garbanzo-black bean-hominy-cilantro  
fritter, sautéed garlic and fresh spinach, herbed feta stuffed Roma tomato, red jalapeno yogurt sauce

**2008 TRADITIONS MERLOT**

Our Traditions Merlot is deep and lush with cassis, blueberries, toast and vanilla.

Amarena Cherry Cordial Tart

**2008 TRADITIONS SYRAH**

Syrah, the famous grape of France's Northern Rhone, has proven highly successful in Eastern Washington..

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