



Charles Krug

Monday, June 4th, 2012

Euro Puff

Puff pastry filled with Feta & Bleu cheese, caramelized onions, artichoke hearts and pine nuts. Balsamic glaze

2010 Charles Krug **Carneros Chardonnay**

Our Carneros Chardonnay shines with tropical fruit, citrus blossom and pineapple aromas. A hint of vanilla precedes flavors of peach, brown sugar and bright citrus. Vanilla returns with scents of oak leading to a long, supple finish.

Nessalad

Red leaf lettuce stuffed with roasted duck breast, red pepper, roasted leeks, jicama, basil, dikon radish, carrot, cucumber, dark cherry-wasabi-Dijon-honey sauce.

2009 Charles Krug **Napa Valley Merlot**

Our rich ruby-hued Merlot is fruit-forward with aromas akin to a basketful of ripe cherries, blackberries and dried blueberries. Supple, integrated oak melds with cherry pie, mocha and slight mineral notes. Firm yet soft tannins develop on the palate and lead to a long, elegant finish.

Ardelenesc

Smoked pork chop, savory kale and Guinness beer bread pudding, stewed agro-dolce red cabbage with fennel & caraway seeds, chocolate chipotle sauce

2009 Charles Krug **Yountville Cabernet Sauvignon**

Our Cabernet Sauvignon evokes aromas of black cherry, raspberry and a hint of cocoa. Flavors of black currant mingle with rose petals while supple, smoky overtones visit the back palate. A silky mouthfeel and balanced tannins create an elegant finish to this classic Napa Valley wine

Dangerous Dilemma

Fudgy dark chocolate cake, with a white chocolate cream layer finished with a raspberry liqueur sauce

2009 Charles Krug **Family Reserve Generations**

Our Estate Bottled Generations is a tribute to family tradition and commitment to quality. This vintage displays aromas of bright berries, nutmeg and mocha. Flavors of candied cherry, blackberry and underlying mineral notes segue into a rich, round and long finish.

Time 6.30 PM Price \$ 75.00 plus Tax & Gratuity E-Mail Romeo@EuroCafe.com

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