The Cafe

3280 AZ HWY 82
Sonoita, Arizona
520.455.5044

and
Chef Adam
Feature

Lightning Ridge cellars

Sunday, July 26, 2015
5-8 pm

Fondue

Incanto 2014 -ESTATE- Incanto means Enchanted. This dry and refreshing enchanted Rosé is a blend of 83% Mourvedre and 17% Counoise. It is 100% estate-grown and unoaked. Its light body and aromas of fresh berry and strawberries make it perfect for sipping any time of day 14.8% alc

Garlic Rosé Fondue with Crisp Apple Slices and Crusty Wild Yeast Baguette

Prosecuto-Wrapped Cheese-Stuffed Dates

Montepulciano 2011 - ESTATE - Deep purple medium-bodied wine, aged for 30 months in 50% new Eastern European and American Oak barrels. It has aromas and flavors of black cherry, plum, and tobacco leaf, with a peppery finish. Enjoy with roasted lamb, and grilled portabello mushrooms. 14.9% alc

Dates Stuffed with Aged Cheddar, Wrapped with Proseciutto and Roasted

Lamb Shank

Syrah 2012 - Paso Robles - This inky-dark Syrah was aged for 24 months in 50% new American Oak and 50% neutral American Oak. It possesses aromas of rose petals and toasted walnuts, with flavors reminiscent of blackberries and plums, with a long, lingering finish. 16.3% alc

Lamb Shank Braised with Sweet Onions and Served over Creamy Polenta with Roasted Rampini

Macadamia Nut Tart

Afterglow 2011 - Paso Robles - This late-harvest Zinfandel can be savored as a perfect finish to a perfect meal. A lighter style dessert wine that offers up ripe flavors of raspberry and blackberry jam and subtle secondary notes of raisin and honey. Barrel aged for 24 months. 16.5% alc

Toasted Macadamia Nuts in Creamy Cheesy Filling in a Short Crust. Drizzled with Dark Chocolate.

Includes 5-6 oz wine pours and bottomless coffee or tea. Guaranteed Reservations Required. Limited to fourteen guests each hour starting at 5 pm. 60 pp plus tax and gratuity.