



Monday, May 3rd, 2010

La France Profonde

La Salade Lyonnaise

Butter beans, green onions, grape tomatoes, white balsamic, Dijon mustard, EVOO, herbes du Provence, fresh dill dressing, pepita, bacon, chipotle brittle over spinach, fried leeks

2003 Tardieu-laurent Guy Louis Cotes Du Rhone Blanc

Clean with minerality and beautiful acidity. It will surprise you with its originality and lingering finish.

Rillettes

Pate, from slow cooked smoked pork shoulder, and stewed prunes, served with spicy green beans, cornichons, caper berries, grain mustard and grilled cibatta bread drizzled with truffle oil

Louis Bernard Cotes du Rhone Red

Intense red in color. Pleasant and elegant opening on floral notes mixed with spices. Fresh, full and supple on the palate.

Coq au vin

Braised chicken leg quarters, with bacon, pearl onions, mushrooms, celery, carrots, turnips in Burgundy red wine herbs and spices, garlic chive red mashed potatoes, haricot verts

2006 Gerard Bertrand Terroir Minervois Languedoc

The Minervois is one of the most renowned Appellations in the South of France, characterized by hilly landscapes. Deep red color with complex notes of blackberries and cocoa. Elegant, round and full bodied with rich aromas of ripe plums and roasted coffee.

Mistral

Clos Jean Loupiac 2005 Sauternes Late Harvest

Semillon is preferred due to the grape's thin skin and susceptibility to the botrytis which gives the grape a high sugar content. These wines are noted for the balance that complements the honeyed sweetness.

Enticing Time 6.30 PM Price \$ 45.00 plus Tax & Gratuity E-Mail Romeo@EuroCafe.com

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