



Thursday, January 20th, 2011

Weekly Taste of Romeo's Euro Café Table of 10

This 5 course meal will be a smaller version of the food we serve every day.

Spicy Lamb Potatoes

Gyros meat and potatoes with herbs and spices. Hand-formed and deep fried.

Roasted Eggplant Salad

Roasted eggplant, red peppers, kalamata olives, green chilies, carrots, garbanzo, balsamic vinegar and olive oil, Romano-parmesan, romaine lettuce.

Sherry Cranberry Pork

Pork tenderloin, cranberries, sun-dried tomatoes, mushrooms roasted red pepper, green onions and Rosemary

Mediterranean Paprikash

Seafood-filled ravioli with hearts of palm, scallions, mushrooms, cashew and red bell pepper in paprika cream sauce.

Ancho Fudge Tart

Fudgy chocolate with a hint of warm spice, cupped in a flaky cream cheese crust.

The winemaker of Belle Vallée (*Beautiful Valley*) Cellars from the Willamette Valley of Oregon will be here to present and pour some of their wines that I paired with the items of our menu.

Pinot Gris, Merlot & 3 Great Pinot Noirs

Time 6.30 PM Price \$ 25.00 plus Tax & Gratuity Extra \$ 5.00 for Wine (5 tastes)

Face book – Romeo's Euro Café

Tweeter – EuroChef

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