



3rd Tuesday-3 courses-3 wines- \$ 30.00

Tuesday December 16th 2014

Arcadian Foie

Foie gras, andouille sausage, fennel, caramelized onions, red & green jalapenos, apricots, spinach, savory bread pudding, roasted beets, crispy Brussels sprouts leaves, wasabi cream, black caviar

2012 Benvolio Pinot Grigio

Fresh and delicate, with clean stone fruit and apple flavors set in a crisp balanced acidic structure.

Cu Mamaliga Verde

Beef short ribs, broccolini, fresh mozzarella, basil pesto soft polenta, parsley chimichurri, pickled red onions

2005 Galante Almond Flat Pinot Noir Estate Bottled

The nose is filled with scents of black cherry, accenting aromas of earth, dark chocolate and oak. The palate concurs with the nose delivering a rich and austere Pinot with plenty of earth and spice. Rustic and intense. This is not the typical fruit bomb.

Chocolate marionberry tart

Regio Dark Wine

My-oh-my have they ever produced another "Lodi" award-winning wine in this inky-dark and delicious red blend! Comprised of 38% Petit Verdot, 26% Cabernet Franc and 36% Petite Sirah—a rare blend indeed --this is the kind of wine that makes one think about hiding it away and savoring it all alone!

Time 6.30 PM Price \$ 30.00 plus Tax & Gratuity E-Mail Romeo@EuroCafe.com

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