

# 3<sup>rd</sup> Tuesday-3 courses-3 wines-\$ 33.00 Tuesday February 16th 2016

## Trois Fromages

Piguillo peppers stuffed with chives, basil, roasted garlic, mascarpone cheese, honey–Dijon ranch dressing, gigantes white bean hummus, quinoa, feta cheese tabbouleh and falafel, bacon, garlic, escargot, goat cheese fritters, chimichurri sauce

#### 2013 Cline Pinot Gris Los Carneros

Refreshing and approachable, our Pinot Gris has exquisite flavors of orange and tangerine.

No oak aging is used in the winemaking process, which enhances the fresh fruit flavors and bright acidity.

## Jambalaya

Andouille sausage, chicken breast, shrimp, celery, red and green peppers, whole roasted garlic, onions, spinach, okra, brown rice, shellfish stock and Cajun seasonings

#### 2013 Achaval Ferrer Malbec Mendoza

2013 Achával–Ferrer Malbec satisfies the palate with pure varietal fruit. Medium to deep ruby color; bright red fruit aroma, with a trace of earth and dust, excellent depth; medium bodied, textured and smooth on the palate; dry, medium acidity, well balanced; very fruity flavors, pleasingly ripe and up–front; medium finish, smooth aftertaste.

### Chocolate, fruit & nut Bread Pudding

## 2011 Altos Ibericos Crianza Rioja

Bigarreau cherry in color. Intense nose with traces of plum and black fruit compote accompanied by dark-roasted spice notes from aging in barrel. Sweet on the attack with mild tannins. Long, spiced finish.



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Every 3<sup>rd</sup> Tuesday of every month Romeo's Euro Café will host a Food & Wine Pairing featuring new food paired with some servers' favorite wines.

3 courses, 1 Appetizer/Salad, 1 Main course and 1 Dessert

The kitchen crew will create a seasonal menu reflecting sustainable products and local flavors.

The servers will choose the wines that will pair the best with the food, taken into account the texture, weight, structure, and bouquet of both wine and food.

We believe this is a great way to showcase the culinary talent and the commitment to service of our crew.

Time 6.30 PM Price \$ 33.00 plus Tax & Gratuity E-Mail Romeo@EuroCafe.com 207 N. Gilbert Rd, Gilbert, Az. 85234 Phone: 480-962-4224