



3rd Tuesday-3 courses-3 wines- \$ 33.00

Tuesday March 10th 2016

Saint-Patrice

Corned beef , cabbage and cheddar spring rolls with house made brown ale mustard sauce

2012 Fortant Coast Select Grenache Rose

This rose petal pink-hued wine offers a vivacious nose with notes of redcurrant and thyme.
Delicate on the palate, revealing lovely citrus and red berry flavors and boasting a long fresh finish.

Irish Pub Meatloaf

Ground lamb and corned beef meat loaf , roasted vegetables , garlic-cilantro-jalapeno sauce

2009 Snoqualmie Whistle Stop Red Cabernet/Merlot

Fresh aromas of cherries and red currant show on the nose with hints of sage.
Sweet fruit flavors are matched on the palate with soft luscious tannin.

Mocha Cheesecake

Irish Cream liquor and mini chocolate chips

2012 Argento Bonarda

Bright, playful berry and plum aromas are clean and fruity. Fresh and juicy, it shows firm but not jagged acidity.
Flavors of ripe plum, berry, cocoa powder and herbs finish

**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**