



3<sup>rd</sup> Tuesday-3 courses-3 wines- \$ 33.00

Tuesday April 19th 2016

## Mon Frère

Escargot in garlic-cilantro-jalapeno butter, flame roasted tomatoes, ciabatta bread, vine ripe tomatoes, herbed goat cheese, red pear, bacon, toasted almonds. mesclun mixed greens, Dijon vinaigrette

### 2012 Dopff & Irion Gewurztraminer Cuvee Rene Dopff, Alsace

Developing nose with medium+ intensity aromas of lemon, green apple, grape, pineapple and hints of roses. It is a good quality wine with a nice finish, superb complexity and great balance.

## Ribs, Greens & Spices

Roasted spareribs, fava & black beans, corn, carrot, spring peas and green onion, peppadew peppers succotash stuffed zucchini, roasted potato wedges, roasted asparagus, spicy Asian cucumber salad

### 2010 Laroche Mas La Chevaliere Pinot Noir, IGP Pays d'Oc, France

"De La Chevalière," or "of the knight's lady," is a reference to "Mas La Chevalière" which is literally the "farmhouse of the knight's lady," the Laroche winery in southern France where this wine is produced. Bright ruby red color, fresh aroma of red fruit with cherry overtones. Elegant and harmonious structure with fine, velvety tannins

## Chocolate Pecan Pie

### 2013 Motto Backbone Cabernet Sauvignon, California

Nice rich fruit which we have all come to expect from this style, smooth as silk, easy going crowd pleaser, good for snobs and newbs alike!! 90 pts cheers!!

Time 6.30 PM Price \$ 33.00 plus Tax & Gratuity E-Mail [Romeo@EuroCafe.com](mailto:Romeo@EuroCafe.com)  
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