



**Saturday, May 14th, 2016**  
**Food & Wine Pairing Romeo's Euro Café**

## **Andean Salmon**

Smoked salmon, red & white quinoa, chives, fresh dill & parsley, lemon zest, roasted garlic, peppadew peppers, Dijon mustard, pickled red cabbage, beets in horseradish sauce, caper, red onion, cornichon, artichoke tartar sauce

### **2012 Cuvaison Carneros Chardonnay**

This longtime Carneros producer sources from dozens of its own blocks to put together this estate Chardonnay. Intense in floral aromas as well as peach and lemon, it's dusted only slightly in clove and a light barrel imprint. Bright on the tongue and on the finish, it's a food-friendly wine that will complement.

## **Ensalata Salamanca**

Mixed greens, Persian cucumbers, grape tomatoes, hard boiled eggs, avocado, Feta cheese, roasted red peppers, fresh basil, craisins, red onions, creamy honey-pesto-Dijon dressing, toasted almonds and Jamon Iberico

### **2011 Peter Mertes Platinum Dornfelder Germany**

The trademark German red grape varietal Dornfelder, has a lovely purity of soft red berry fruit, plums and cherries, with a light finish. Integrated soft tannins combined with forward fruit flavors make for a perfectly balanced everyday sipping wine. Best served slightly chilled.

## **Spring Leg of Lamb**

Roasted leg of lamb, succulent saffron brown rice pilaf, roasted vegetables, and grain mustard ~ chimichurri sauce

### **2013 Markham Merlot Napa Valley**

Supple and lively, yet with appealing structure, showing notes of red raspberry, toasted spice and subtle herb. This is what Merlot is all about in Napa Valley, California.

## **Intoxicated Love**

Dark chocolate, Grand Marnier, milk chocolate and Kahlua, white and milk chocolate layers kissed by Jack Daniels

### **2011 Flora Springs Napa Valley Cabernet Sauvignon Napa Valley**

Chocolate-covered cherries, Herbs de Provence, fresh boysenberries, and a hint of tarragon waft from the glass to the nose. Deeply rich, provocative flavors of black licorice, rhubarb, and Asian plum round out the palate. This is a full-bodied wine yet its soft supple tannins lend to a silky smooth finish.

**Time 5.30 PM Price \$ 50.00 plus Tax & Gratuity Facebook – Romeo's Euro Café**