



3rd Tuesday-3 courses-3 wines- \$ 36.00

Tuesday May 16th 2017

Every 3rd 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 \$ 36.00 plus Tax & Gratuity E-Mail Romeo@EuroCafe.com

207 N. Gilbert Rd, Gilbert, Az. 85234 Phone: 480-962-4224



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Kulinarium

Mini chicken chimichangas with bruschetta, Panko brie with spicy cranberry aioli,
tuna watermelon ceviche lettuce wraps

2011 Montinore Borealis The Northern Whites Willamette Valley

Stone and green fruit aromas of peach and green apple with a hint of floral and grassy notes. Crisp and fruity green apple, pear with a refreshing tart lime finish. Great balance of acidity and sugars. Varietal - 38% Riesling, 24% Müller-Thurgau, 25% Pinot Gris, 15% Gewürztraminer all certified organic grapes.

Spring Turkey

Roasted turkey tenderloin, cannellini beans, oven dried tomatoes, baby spinach ragu ,
roasted potato wedges , spicy lingdonberries, pickled Persian cucumbers

2012 Rigal The Original Malbec, Cahors, France

The birthplace of Malbec is Cahors, Southwest France, where it has been appreciated for its legendary intense color since the 18th century. Formerly called Cot or Auxerrois, it was brought to Mendoza, Argentina by a Cahors winegrower: however the expression of its original region is incomparable. Soft rich and fruity; its character has been revealed in an exceptional way by RIGAL, established in Cahors since 1755. The wine has a firm structure releasing red fruit and spice aromas. Well-balanced and smooth with just a touch of vanilla on the palette, this full bodied wine ends with a clean, lasting finish.

Not ella Bar

Some chocolate some hazelnut

2013 Charles Krug Cabernet Sauvignon Napa Valley

The Yountville vineyards benefit from cool mornings and maritime breezes that produce intense and complex Cabernet Sauvignon. The 2013 wine from the vineyards yields aromas of blackberry and currants, cocoa and vanilla. This wine has a firm structure, black fruit flavors and a long, elegant finish. Blend: 84% Cabernet Sauvignon, 8% Merlot, 6% Petit Verdot, 2% Cabernet Franc

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