



3<sup>rd</sup> Tuesday-3 courses-3 wines- \$ 36.00

Tuesday August 15th 2017

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 \$ 36.00 plus Tax & Gratuity E-Mail [Romeo@EuroCafe.com](mailto:Romeo@EuroCafe.com)

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



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## **Starter**

Toasted sourdough, caper berries, cornichons, pickled fennel, lingonberries,  
Calvados spiked lamb foie pate

### **2013 San Simeon Estate Viognier , Paso Robles**

White flowers and a red apple candy reveal themselves on the nose, but the strongest aromas convey a concentrated pear-peach perfume. The palate is dominated by apple at first, but grapefruit carries the midpalate and finish, which shows good acidity.

## **Main**

Pork shoulder, chimichurri, crispy smashed potatoes, grilled squash, tomatoes, red cabbage, green onions,  
roasted peppers, fresh garlic, EVOO-sherry vinegar salad

### **2014 Cloudline Pinot Noir Willamette Valley, Oregon**

The 2014 Cloudline Pinot Noir brings forward notes of dark berries, black cherries and crushed red fruits. The wine has good complexity and length, layers of fruit, and the structure for short to medium term ageing.

## **Bada ~ Bing**

Rich chocolaty brownies spiked with Greek coffee, Kahlua & walnuts. Bing cherries

### **2013 Torres Celeste Crianza Tempranillo Ribera del Duero, Spain**

Dark cherry red with garnet highlights. Intense aromas of dark fruit such as black cherries and blueberry jam with smoky and roasted notes, such as coffee against a wonderfully elegant oaky backdrop. A serious wine with juicy tannins, velvety and round thanks to the dried plum perfume of oak aging.

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