



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

Tuesday January 16th 2018

## Pig Somethings

Pig wings in gochujang sauce, cucumber, carrot, celery shavings, blue cheese sauce, shredded kale salad, white corn arepas, mixed mushrooms, marsala cream sauce, sweet & spicy peppered bacon

## 2012 Pfaffl Zeiseneck Gruner Veltliner Austria

Pfaffl Zeiseneck Gruner Veltliner bright lemon color with green highlights. The wine offers charming aromas of citrus, fresh wild herbs, and black pepper. Crisp with lively acidity yet juicy with pepper and herbal notes.

## Salmon Olympus

Broiled salmon fillet, cooked olympia style, ratatouille stuffed baked potato, sautéed fresh spinach, artichoke hearts, roasted red peppers

## 2013 E16 The West End Pinot Noir, Anderson Valley

Gorgeous, deep dark-fruit aromas waft from the glass in this vivid, racy and pure wine. A concentrated but not heavy black-cherry note starts in the aroma, drives through the flavors and on to the lingering finish. Bracing acidity and fine but firm tannins add an elegant, appetizing mouthfeel.

## Chocolat & Framboise

Red raspberry cheese cake, frozen chocolate soufflé

## 2013 Fleur du Cap Pinotage Stellenbosch · South Africa

Nose of semi-dried grapes, sour plum and dried mixed fruits, with hints of dried red flowers, dried herbs and traces of liquorice, alongside dried leaves and sweet scented tobacco. Savoury and thoroughly integrated. A touch of raspberry and red flower at the very end of the finish.

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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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.

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