



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

Tuesday March 20th 2018

Medi Tapas

Quinoa cake, artichoke hummus, lentils stuffed piquillo, blue cream cheese puff,
andouille corndog, Cajun remoulade

2013 Luke Donald Viognier

Sourced exclusively from the iconic Sanford & Benedict Vineyard in the heart of the Sta. Rita Hills appellation of Santa Barbara County. This exotic cool climate, aromatic Viognier was produced by hand harvested meticulously farmed grapes, whole cluster pressed, then fermented using a combination of stainless steel tanks and French oak barrels. After aging in barrel, this Viognier increased in varietal character as well as gained concentration on the palate. The finished wine is bursting with floral notes of jasmine, honeysuckle and nectarine.

Smocked Pork Chop

Smoked pork chop, stewed red cabbage, horseradish pickled beets,
roasted new potatoes, grain mustard cream sauce

2013 Antares Pinot Noir Atlas Peak

Aromas of cherry, baking spice, and earth. Light body, high acidity. Front notes of Bing cherry, cranberry, cooked fruits. Herbaceous middle notes finishing with some nice spicy characteristics. This ruby-colored Pinot Noir delivers vibrant red fruit and berry aromas coupled with enticing flavors of cinnamon and dark chocolate. Only in Atlas Peak can you find such quality from start to finish.

KahluChoco

Fudgy mocha (kahlua & chocolate) tarts

2014 Justin "Isosceles" Paso Robles Bordeaux Blend

93 points Wine Spectator Shows a measure of finesse and restraint given the size, which is big and expressive, offering notes of plum, blackberry, baking spices and cedary oak. It is composed of 73% Cabernet Sauvignon, 15% Cabernet Franc, and 12% Merlot. The wine was aged for 21 months in 100% new French oak before bottling. From the winery: "Dry, full bodied and very complex with rich ripe black fruit and baking spice on the entry, with anise, purple flowers and chocolate on the mid-palate, joined by emerging chewy tannins into the fresh, balanced finish which is very long with sustained fruit and layers of evolving sweet spice."

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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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.

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