



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

Tuesday June 19th 2018

3 Tapas

Skordalia/ajvar/jumari, roasted eggplant/fresh mozzarella/fresh basil/
sweet & spicy Pomodoro/Piquillo sauce, cannellini hummus/sausage lollipops

2017 Chateau Ste. Michelle Rose, Columbia Valley, Washington

This is a dry elegant style rosé with a beautiful light pale pink color. The fresh and lively, bright aromas of watermelon, raspberry, and lemon with flavors of wild strawberry, citrus zest, hints of melon. It is soft and flavorful on the palate with a long crisp finish. Blend: 98% Syrah, 2% Merlot

Carne Blanca Wellington

Turkey tenderloin/caramelized onion-mushroom/grain mustard/peppered bacon in puff pastry, grilled asparagus, roasted corn/red peppers/black beans/jalapeno/avocado/cilantro-lime brown rice

2013 Cuvaison Pinot Noir Carneros

Our Estate Pinot Noir captures, in body and bouquet, the wonderful, sun-kissed season we enjoyed in 2013. The wine is brimming with bright strawberry, raspberry and fresh cherry flavors made more intriguing with a subtle hint of allspice, persimmon and violet. The wine shimmers on the palate with vibrant acidity and round, graceful tannins.

3 sin chocolate

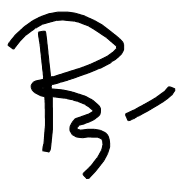
Chocolate cake/ raspberry-Chambord topping

2016 Borne of Fire Cabernet Sauvignon, Columbia Valley, Washington

A blend of 90% Cabernet Sauvignon and 10% Malbec, the 2016 Cabernet Sauvignon is a terrific value that offers loads of up-front cassis and cherry fruits, plenty of leafy herbs and graphite notes, medium-bodied richness, and a soft, supple, seamless style. It's a terrific value that has solid Cabernet character.

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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