



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

**Tuesday November 20<sup>th</sup> 2018**

## **Tapas Trio**

Red peppadew, pesto cream cheese, salami, chorizo, gherkin, yellow peppadew, hummus, roasted garlic, zucchini, medjool dates, goat cheese, marcona almonds, chimichurri, giant meatball, fresh mozzarella, marinara, fresh basil, pea ricotta crostini, pork belly, balsamic reduction

### **2015 Mercer Estates Horse Heaven Hills Grenache Rosé Columbia Valley, Washington**

Winemaker's Notes... This lovely, light pink rose begins with aromas of grapefruit, fresh strawberries, and red currants with a hint of herbs. On the palate, a beautiful balance of fresh acidity and a soft note of natural sweetness is achieved, creating a full, rich mouth feel. The lush fruit in the mouth leads into a crisp, bright finish. We strived to create a wine that is balanced, elegant, fruit forward.

## **Braidedpork**

Pork tenderloin, gigantes beans, yellow tomatoes, poblanos, crispy potatoes, horseradish beets, harissa sauce

### **2014 Snoqualmie Whistle Stop Red Bordeaux Blend Columbia Valley, Washington**

The 2014 Snoqualmie Whistle Stop Red begins with excellent aromas of blackberry, black cherry and baking spice along with touches of smoked meat and vanilla. The wine tastes smooth and flavorful with great depth. The flavors when tasting are similar to the nose with the vanilla cranked up a notch. It ends dry and exceedingly long with a bit of dark chocolate and tobacco in addition to the sweet fruit and spice.

## **Chocolate Cherry Bread pudding**

### **2014 Ravenswood Besieged Red Blend Sonoma County, California**

This is a nicely made blend of Petite Sirah, Carignane, Zinfandel, Syrah, Alicante Bouschet and Barbera. Dark, rich, full flavors ignite your senses with blackberry, black cherry, and baking spices, resolving into a delicious, smooth, satisfying finish. Full bodied with firm, but fine, tannins.

**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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