



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

Tuesday January 15<sup>th</sup> 2019

## Tapas Trio

Spanish chorizo and gigantes beans, ham & Swiss & pickle spring roll, honey grain honey mustard sauce, roasted red pepper, marinated artichoke, prosciutto crostini

### 2013 VML Winery Chardonnay, Russian River, Sonoma County

A distinct Russian River Chardonnay with layers of citrus, spice and floral notes. The nose opens up with Mandarin blossoms, Bartlett pear, Fuji apple. At second sniff the aromatics take on a new life expressing toasted pine nuts, floral hints such as jasmine, gardenia and geranium. The palate is round and juicy with hints of Marcona almonds, creamy lemon custard, baked pear and vanilla. The finish is long and refreshing.

## Beef Stroganov

Slow cooked beef, onions & mushrooms, brandy, red wine, beef stock sauce, sour cream, soft polenta, oven roasted tomatoes, fennel, celery root, lemony salad toasted pine nuts

### 2011 Trinchero Chicken Ranch Merlot Rutherford, Napa Valley

This Merlot is more rustic and old-world in style than our other wines. A pretty wine, it showcases bright raspberry, pomegranate and cranberry aromas with hints of Chinese five spice. Good acidity and integrated oak lead into a luscious midpalate with a pleasant tart undertone. This is an elegant, approachable and very food-friendly wine.

## Dark Chocolate Mousse with Tart Cherries

### 2012 Cypher Winery Anarchy Unconventional Rhone Blend Paso Robles

On the nose, red fruit, cranberry and raspberry fruit laced with cedar, pepper and spice that trails into a brulee finish. On the palate dark red and mouth-watering Zinfandel fruit, heightened with bright acid which enhance the lush crushed velvet mouthfeel with a creamy vanilla oak finish.  
Blend: 36% Zinfandel, 36% Mourvedre, 28% Syrah

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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