



Thursday, February 14th, 2019

Weekly Taste of Romeo's Euro Café

This 5 course meal will be a smaller version of the food we serve every day

### **Potmancho**

Chorizo, manchego, potato, pepita croquette with chipotle & horseradish dill sauces

### **Balsamic Steak Salad**

Grilled steak tossed in EVOO, balsamic vinegar with roasted red peppers, scallions, tomatoes, mushrooms, red cabbage, artichoke hearts and sunflower seeds with mixed greens

### **Ravioli Marco Polo**

Cheese ravioli, meat sauce with Italian sausage, Ricotta topped with mozzarella and a touch of cinnamon.

### **Pork Molise**

Grilled pork tenderloin, wrapped in bacon, roasted garlic, horseradish mashed potatoes, honey caramelized onions and apricot - dark cherry sauce

### **Dangerous Dilemma**

Fudgy dark chocolate cake, with a white chocolate cream layer finished with a raspberry liqueur sauce

**Time 6.30 PM Price \$ 100.00 plus Tax & Gratuity**

**Face book – Romeo's Euro Café**

## **2011 Argyle Nuthouse Chardonnay Willamette Valley**

A slightly lower percentage of new oak this vintage, the fresh, bright aromatics really shine. White peach, Comice pear, and Castelvetro olives are emphasized around an incredibly unctuous, creamy frame, all focused by the underlying, razor's edge acidity. Subtle, spicy accents of nutmeg and ginger dance around the long, mouthwatering finish. It'll live for many years. WS 91

## **2013 Archery Summit Premier Cuvee Pinot Noir Willamette Valley**

This delectable wine opens expansively with lifted floral aromas of gardenia and carnation intermingled with hints of cinnamon stick, white pepper and cigar box, creating an expressive bouquet that is characteristic of the 2013 vintage. The palate is cerebral and extremely detailed, showing a wine that is both approachable and refined. The entry exposes juicy, dark fruit tones and plush flavors of forest floor and crushed truffles, supported by fine grained tannins that lead into a sophisticated finish with persistent notes of molasses. WE 91 WS 91 Drink now through 2021.

## **2013 Conn Creek Cabernet Franc Napa Valley**

Raspberry dusted with cocoa opens to floral cedar and a hint of mocha. The raspberry cocoa core continues on the palate with notes of toasted spice. Large framed for Cabernet Franc but well-balanced and typical of the powerful 2013 vintage. Conn Creek is a boutique winery on the Silverado Trail in the Rutherford district. In search of the best grapes to create this wine, we discovered many exceptional single-vineyard sites throughout Napa Valley. Today, Conn Creek sources fruit from prized vineyards in nearly all of Napa Valley's renowned sub-appellations. From these vineyards, we also showcase some of the best of the Bordeaux varietals grown in the region, including this graceful and vibrant Cabernet Franc produced in limited quantities. WS 91pts

## **2014 Charles Krug Reserve Generations Bordeaux Blend, Napa Valley**

Generations is a Bordeaux-style blend created to honor our family's past, present and future. The fruit is night-picked from our estate vineyards in Yountville and aged in new French oak barrels. Aromas of black cherry, coffee bean and blueberry segue to a full-bodied wine with a long finish of ripe berry and toasty crème brûlée. Blend: 84% Cabernet Sauvignon, 9% Petit Verdot, 4% Merlot, 3% Malbec. Supple, plump and juicy, with mouthwatering plum, cherry, currant and blackberry flavors evenly dispersed, maintaining focus and charm, ending with silky tannins. Drink now through 2032. WS 93 pts

## **2013 Gamble Family Vineyards Cabernet Sauvignon, Napa Valley**

Inviting aromas of toasted walnut, cedar, black cherry, blackberry, ripe fig and warm notes of nutmeg. A medium to full bodied wine full of robust flavor and balance. Bright fruit flavors of blackberries, damson plum, chocolate ganache and blackcurrant are layered with notes of molasses, date, coffee, cocoa and tobacco. Enjoy now and over the next 5-8 years. Blend: 95% Cabernet Sauvignon and 5% Merlot. JS 91, W&S 91