



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

Tuesday February 19th 2019

Tapas Trio

Deep fried brie with apricot sauce, grilled polenta and Texas caviar bruschetta, sweet & spicy bbq pork crostini

2013 Silverado Vineyards Sangiovese Rosato, Napa Valley

Harvested from Sangiovese grapes grown on our Soda Creek Ranch vineyard, the juice was cold soaked overnight on the skins. The next day, all of the juice was drained off of the skins and then inoculated with Premier Cuvee yeast and fermented in stainless steel tanks at 52-56°F until 0.60% residual sugar. Fresh strawberry fruit aromas. Bright red fruit flavors with a slight sweetness on a long finish. It's pink, what more needs to be said.

Romeo's Jambalaya

Shrimp, chicken, crawfish, alligator andouille sausage, spinach, peppadew peppers, onions, garlic, corn, carrots, snow peas, tomatoes, Cajun spices and brown rice.

2013 Rusack Santa Barbara Pinot Noir Santa Barbara, California

The 2013 Rusack Santa Barbara Pinot Noir is a favorite. The grapes for this Santa Barbara County Pinot Noir hail from two vineyards, both influenced by the cooling fog of the nearby Pacific and perfectly suited for growing Pinot Noir. This wine is packed with bright juicy notes of strawberries, raspberries, and caramel, with subtle hints of orange meringue. Firm acidity and an elegant balance make for a very approachable food friendly wine.

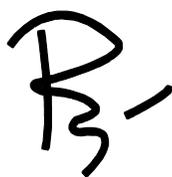
Dark chocolate pecan pie

Red Schooner by Caymus Voyage 6 Malbec, Argentina

This Malbec is made from grapes grown in the Andes Mountains, shipped chilled to Napa Valley and produced with the same techniques as our Caymus Cabernet. Falling outside standard labeling rules, it does not include a vintage date but is known by the voyage from which it traveled (Voyage 6 is the 2015 vintage). A dark reddish purple, Voyage 6 opens with lush earthiness on the nose, as scents of ripe plums mix with Medjool dates, wildflowers, suede leather and a fresh leafiness. Flavors of this wine follow its aromas, featuring ripe red plums, chocolate graham crackers, brown spice and soft leather. Tannins are smooth and cool, providing an unusual softness. A wisp of smokiness on the finish.

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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