



# FOOD & WINE PAIRING DINNER

FRIDAY, MAY 23<sup>RD</sup> AT 6:30PM

## 1ST PAIRING

Potato Soup  
with crispy bacon

Hans Baer Riesling,  
Mosel, Germany

## 2ND PAIRING

Red Beet with Goat Cheese  
arugula, strawberry jam,  
balsamic, & carrots

Bonterra Organic Sauvignon  
Blanc, California, USA

## 3RD PAIRING

Coq au Vin  
with mashed potato

Caposaldo Chianti,  
Tuscany, Italy

## 4TH PAIRING

Surf & Turf  
4 oz tenderloin, shrimp skewer,  
potatoes, broccoli & salsa verde

Joseph Carr Cabernet Sauvignon,  
Napa Valley, USA

## 5TH PAIRING

Pineapple Carpaccio  
vanilla ice cream & red fruit

Bartenura Moscato d'Asti,  
Piemonte, Italy

5-COURSE DINNER  
WITH WINE PAIRING

**\$55.00**  
P.P.

Limited seating. Reservations required.



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