



FOOD & WINE PAIRING DINNER

FRIDAY, JUNE 2ND AT 6:30PM

1ST PAIRING

Creamy potato soup with
bacon and truffle oil

Dark Horse Pinot Grigio
California, USA

2ND PAIRING

Fried brie with arugula, dried
cherry tomato and balsamic

Mirassou Chardonnay
California, USA

3RD PAIRING

Slow cooked pork tenderloin
with mixed veggies and
mushroom sauce

Stemmari Nero d'Avola
Sicily, Italy

4TH PAIRING

Grilled flank steak with
red wine pepper sauce and
potato gratin

Carnivor Zinfandel
California, USA

5TH PAIRING

Cheesecake with
passionfruit coulis, cookie
crumble and mango gel

Somrus Mango Cream Liqueur
Wisconsin, USA

5-COURSE DINNER
WITH WINE PAIRING

\$45.00
P.P.

Limited seating. Reservations are needed.

www.cafetheplaza.com



YUMMYARUBA.com
Your online Aruba restaurant guide