



FOOD & WINE PAIRING DINNER

FRIDAY, MAY 24TH AT 6:30PM

1ST PAIRING

Creamy asparagus soup

2ND PAIRING

Escargots with mushroom,
onion and garlic bread

3RD PAIRING

Salmon pasta in lobster sauce

Domaine Ste. Michelle Brut Rosé -
Washington, USA

Chateau de Fesles Chenin Blanc -
Loire Valley, France

Castel Firmian Chardonnay -
Mezzacorona, Italy

4TH PAIRING

Chicken cordon bleu with spinach
risotto and pepper sauce

5TH PAIRING

3 Variations of chocolate mousse
with vanilla ice cream

Cline Syrah -
Rhône Valley, France

Taylor Fladgate LBV Port -
Vila Nova de Gaia, Portugal

5-COURSE DINNER
WITH WINE PAIRING

\$50.00
P.P.

Limited seating. Reservations are needed.



www.cafetheplaza.com



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Your online Aruba restaurant guide