



FOOD & WINE PAIRING DINNER

FRIDAY, JANUARY 17TH AT 6:30PM

1ST PAIRING

Creamy Pumpkin Soup,
an old time classic

Josh Cellars Prosecco -
Veneto, Italy

4TH PAIRING

Pincho Churrasco
with Crispy Funchi and Bimi

Cline Cashmere Red Blend -
California, USA

2ND PAIRING

Vitello Tonnato with Capers

Castel Firmian Muller -
Trentino, Italy

5TH PAIRING

Lava Cake with Red Fruit
a perfect dessert to
complete the night

M. Chapoutier Banyuls -
Languedoc-Roussillon, France

3RD PAIRING

Seabass fillet with
Lobster Sauce and Saffron Risotto

Moulin de Launay Entre-
Deux-Mers - Bordeaux, France

5-COURSE DINNER
WITH WINE PAIRING

\$55.00
P.P.

Limited seating. Reservations are needed.



www.cafetheplaza.com



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