



3-COURSE HOLIDAY SPECIAL — & WINE PAIRING —

APPETIZERS

CREAMY CORN AND RED BEET SOUP

SERVED WITH SHREDDED MOZZARELLA AND CROUTONS

OR

CARPACCIO

THIN SLICES OF MARINATED RARE TENDERLOIN WITH PESTO DRESSING, CHERRY TOMATOES, BABY ARUGULA AND PARMESAN CHEESE

WINE PAIRING: HAHN PINOT NOIR, CALIFORNIA

MAIN COURSES

X-MAS FEELING

SLOW-COOKED TURKEY BREAST WITH GRAVY SAUCE, SMOKED HAM AND SWEET PINEAPPLE SAUCE. SERVED WITH POTATO SALAD AND CHRISTMAS BREAD

OR

WALK & SWIM

A COMBINATION OF 4 OZ FILET MIGNON AND CREAMY GARLIC-LEMON SAUTÉED SHRIMP. SERVED WITH SAUTÉED MIXED VEGETABLES AND SWEET TRUFFLE MASHED POTATOES

WINE PAIRING: TRIVENTO GOLDEN RESERVE MALBEC, MENDOZA, ARGENTINA

DESSERTS

CHOCOLATE BROWNIES

RICH CHOCOLATE BROWNIE PAIRED WITH FRESH STRAWBERRIES

OR

CREPE FILLED

SOFT CREPE FILLED WITH PEACH SAUCE AND TOPPED WITH FRESH PEACH GARNISH

WINE PAIRING: LUCO BOSCO MOSCATO

RESERVATIONS NEEDED. 15% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL. ANY ADDITIONAL GRATUITIES ARE HIGHLY APPRECIATED AND DIVIDED AMONG OUR STAFF.

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Your online Aruba restaurant guide