



# FOOD & WINE PAIRING DINNER

FRIDAY, OCTOBER 4<sup>TH</sup> AT 6:30PM

## 1ST PAIRING

Gazpacho, an old time classic

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Rossello Gran Rosé di Pinot Brut -  
Piemonte, Italy

## 2ND PAIRING

Seafood Mix served in  
lobster sauce with risotto

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Casa Rojo "La Gabacha"  
Sauvignon Blanc - Rueda, Spain

## 3RD PAIRING

Escargot served in  
creamy garlic sauce

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Moillard "Le Duché" Pinot Noir -  
Burgundy, France

## 4TH PAIRING

Filet Mignon (4oz)  
served in 3-pepper sauce with  
veggies and mashed potatoes

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Casa Rojo "CL98" Tempranillo -  
Ribera del Duero, Spain

## 5TH PAIRING

Classic Crème Brûlée  
a perfect dessert to  
complete the night

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Batasiolo Moscato d'Asti -  
Piemonte, Italy

5-COURSE DINNER  
WITH WINE PAIRING

**\$55.00**  
P.P.

Limited seating. Reservations are needed.



[www.cafetheplaza.com](http://www.cafetheplaza.com)



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