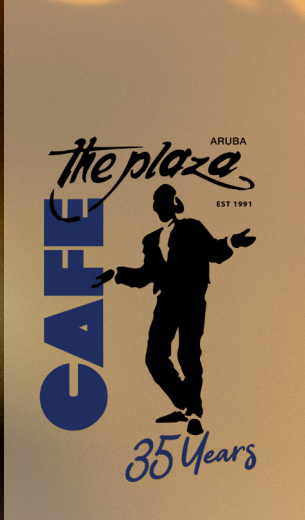




Food & Wine PAIRING DINNER

FRIDAY, AUGUST 28TH AT 6:30PM



1ST PAIRING

Beef Carpaccio Bombs
*mini beef carpaccio,
truffle mayo, fried capers
& pine nuts*

—
Villa Sandi Prosecco
Valdobbiadene DOCG
Millesimato, Italy

2ND PAIRING

Potato Soup
with crispy bacon

—
Rossello Roero Arneis,
Piemonte, Italy

3RD PAIRING

Pan-Seared Salmon
*with lemon basil ricotta,
potato wedges, asparagus
and lemon sauce*

—
Masi, Rosa dei Masi,
Super Venetian,
Veneto, Italy

4TH PAIRING

Beef Tenderloin
*4 oz tenderloin with red
wine sauce, mushroom
risotto and broccoli*

—
Rossello Barbera d'Asti,
Piemonte, Italy

5TH PAIRING

Coconut Cheesecake
with white chocolate sauce

—
Rossello Moscato d'Asti,
Piemonte, Italy

**5-COURSE
EXPERIENCE**

\$59 PER
PERSON

RESERVATIONS REQUIRED



ARUBA
WINE & DINE
REWARDS

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