

WEDNESDAY  
MAY 14TH

# FOOD & WINE PAIRING DINNER

BY "GALLO LUXURY WINES"

Hosted by Mr. Eduardo Lleras

## AMUSE BOUCHE

### Tuna Tataki

Wakame | Teriyaki Glaze

*J Vineyards Rosé Sparkling Wine,  
Russian River Valley*

## 1ST COURSE

### Grilled Shrimp

Mixed Local Lettuce |  
Pineapple | Vanilla Lemon  
Vinaigrette

*Rombauer Chardonnay,  
Carneros, Napa Valley*

## 2ND COURSE

### Porcini Truffle Ravioli

Parmesan Cheese |  
Arugula

*l'Usine Pinot Noir by Dave  
Phinney, Santa Rita Hills*

## 3RD COURSE

### 4oz Beef Tenderloin

Grilled Asparagus | Mashed  
Potato | Red Wine Sauce

*Pahlmeyer Jayson Napa  
Valley Red Blend*

## DESSERT

### Homemade Brownie

Coffee Syrup | Orange Zest

*Louis M. Martini Monte Rosso  
Cabernet Sauvignon*



Matthew's

BEACHSIDE RESTAURANT · ARUBA