



# 3-COURSE HOLIDAY SPECIAL — & WINE PAIRING —

## APPETIZERS

### FRENCH ONION SOUP

A TRADITIONAL FRENCH ONION SOUP, SLOW-SIMMERED TO PERFECTION, TOPPED WITH A LAYER OF GOLDEN BREAD CRUMBS AND MELTED CHEESE

OR

### CARPACCIO

THIN SLICES OF MARINATED RARE TENDERLOIN WITH PESTO-GARLIC, PINE NUTS AND PARMESAN CHEESE

**WINE PAIRING:** L'ARTISAN LE PINOT NOIR - LANGUEDOC-ROUSILLON, FRANCE

## MAIN COURSES

### X-MASS FEELING

SLOW COOKED TURKEY BREAST WITH SMOKED HAM, SWEET PINEAPPLE SAUCE, POTATO CROQUETTE, MUSHROOM AND ONION

OR

### WALK & SWIM

A COMBINATION OF A 4OZ FILET MIGNON, SAUTÉED GARLIC SHRIMPS, GREEN ASPARAGUS AND GARLIC MASHED POTATOES

**WINE PAIRING:** TRIVENTO GOLDEN RESERVE MALBEC MENDOZA, ARGENTINA

## DESSERTS

### AMARETTO CRÈME BRÛLÉE

VANILLA ICE CREAM AND SPECULAAS

OR

### CREPE FILLED

WITH DULCE DE LECHE, STRAWBERRY MOUSSE AND VANILLA ICE CREAM

**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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