

CAYMUS
VINEYARDS

Food & Wine

PAIRING MENU

AMUSE

Scallop Ceviche

Lime Crème | Cucumber Salad |
Radish | Togarashi Herbs

Emmolo Sauvignon Blanc

1ST APPETIZER

Grilled Langoustine

Butternut Pumpkin Sweet & Sour |
Vadouvan Mayonnaise | Smoked Butter Sauce

Mer Soleil Chardonnay

2ND APPETIZER

Seared Tuna

Grilled Bimi | Beetroot Tartare |
Soy Vinaigrette | Sesame Crunch

Sea Sun Pinot Noir

MAIN COURSE

US Prime Tenderloin

Asparagus | Parsnip Crème |
Puffed Dutch Potato | Creamy Pink Peppercorn

*Caymus Cabernet Sauvignon 2021
& Caymus Cabernet Sauvignon 2022*
(special 50th anniversary edition)

DESSERT

Dark Chocolate Souffle

Mint Gel | Cocos Ice-cream | Raspberry Creme

Walking Fool Red Blend

\$120 P.P

KoKoa
RESTAURANT & BAR • ARUBA

