

DINNER UNDER THE STARS

AMUSE

TOSTADA CEVICHE

Mixed Mexican seafood, and an avocado mousse with tequila air and Jalapeño oil.

APPETIZER

VITELLO TONATTO

Delicious slices of pork loin in a sauce of capers anchovies and tuna.

MAIN COURSE

FILET MIGNON

Wild mushrooms, bordeaux sauce, baby vegetables, truffle cauliflower puree.

Or

DELUXE MEDITERRANEAN RISOTTO

Mellow rice, Salmon, black tiger shrimps, scallops, green mussels.

DESSERT

PULL ME UP

Red velvet cake, cherry liqueur cream, strawberry krispy.

SPARKLING WINES & CHAMPAGNE

Sartori, 'Erfo' Prosecco Rose, Veneto, IT	14	56
Col de Salici, Prosecco Superiore Extra Dry, Veneto, IT	15	60
Moët & Chandon, Ice Impérial, FR		127
Moët & Chandon Brute Impérial, FR		127
Bollinger, Champagne Special Cuvée Brut, Aÿ, FR		138
Veuve Clicquot, Champagne Brut, Reims, FR		150
Dom Perignon, Champagne Brut, Hautvillers, FR		234

WHITE WINES

Deakin Estate, Moscato, Victoria, AUS		49
Tiefenbrunner, Pinot Grigio, Alto Adige, IT	13	52
Pasqua, 'Romeo & Juliet' Bianco, Verona, IT	14	56
Misty Cove, Sauvignon Blanc, Marlborough, NZ	12	48
Wente, 'Morning Fog' Chardonnay, Central Coast, CA	14	56

ORANGE WINE

Orange Gold by Gérard Bertrand, FR	13	52
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ROSÉ

Gris Blanc by Gérard Bertrand, FR	11	44
Maison Saint Aix, Coteaux D'Aix-en-Provence, FR		56
Whispering Angel, Côtes de Provence, FR		68

RED WINES

Love Noir, Pinot Noir, CA	13	52
Wente, 'Sandstone' Merlot, Livermore Valley, CA	13	52
Pasqua, 'Romeo & Juliet' Rosso, Verona, IT	14	56
Lapis Luna, Zinfandel, North Coast, CA		58
Silver Palm, Cabernet Sauvignon, CA	17	68

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RENAISSANCE
WIND CREEK ARUBA RESORT

Please note a 17% service charge will be added to your final bill.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

DINNER UNDER THE STARS

AMUSE

LOBSTER DUMPLINGS

Stuffed with vegetables in a Sichuan sauce.

APPETIZER

PONZU MARINATED AHI TUNA

Wrapped in nori, pineapple and pickled cucumber relish, aji Amarillo sauce.

MAIN COURSE

SLOW BRAISED SHORT RIB

Seared foie gras medallion, baby vegetables & pickled local mushroom, porcini & truffle polenta.

Or

BURRE BLANC SEABASS

Served with smoked corn pure, citrus powder and asparagus texture.

DESSERT

CHERRY CHOCOLATE ROCHER

Chocolate fudge cake, cashew glaze, cherries.

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