



FISHES & MORE

RESTAURANT & BAR

1st Dish

Salmon Mousse

A delicate blend of salmon mousse, cream cheese and capers, crafted to awaken the palate with its smooth texture and savory flavors

Paired with:

**Domaine Ste. Michelle 'Michelle'
Brut Sparkling, USA**

2nd Dish

Beef Tartare

Thinly chopped tenderloin, perfectly marinated, topped with delicate shredded egg yolk and a drizzle of truffle mayo

Paired with:

**Northstar Merlot,
Columbia Valley, USA**

3rd Dish

Confit Lobster

Exquisite lobster, slow-cooked to perfection, served with creamy seafood risotto and a light lemon Hollandaise foam

Paired with:

**Seven Falls Chardonnay,
Wahluke Slope, USA**

4th Dish

Filet Mignon

Tender filet mignon wrapped in delicate filo pastry, filled with savory mushroom duxelles and herbs. Served alongside velvety roasted butternut purée and a rich red wine herb reduction

Paired with:

**Substance by Charles Smith,
Cabernet Sauvignon,
Washington State, USA**

5th Dish

Panna Cotta

Silky raspberry panna cotta with a crisp chocolate crust, topped with fresh berries

Paired with:

**La Roncaia Picolit DOCG,
Colli Orientali del
Friuli, Italy**

THE MENU



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