



**Amsterdam Manor 30<sup>th</sup> Anniversary  
2 person 3-Course Dinner Menu  
US\$130, - (includes a bottle of wine)**

**Appetizer**

**South Beach Watermelon Salad**

Mixed baby greens, olives, cucumber, feta cheese,  
drizzled with orange ginger sweet chili sauce

or

**Aruban Seafood Soup**

Creamy chowder with mussels, shrimp, calamari and grouper

**Entrees**

Served with green beans, Caribbean ratatouille and mashed potatoes

**Beef Tenderloin**

Sliced Angus beef with tricolor peppercorn sauce

or

**Lemon Pepper Grouper and Shrimp**

Served with spicy cream sauce

**Desserts**

**Passion Surprise for Two**

A trio of desserts

**Wines**

***Baron Philippe de Rothschild, Chile***

**Blend Chardonnay & Sauvignon Blanc**

Fresh and fruity, elegantly matching floral notes  
with tropical fruit flavors. Beautifully balanced.

**Cabernet Sauvignon**

Rich and flavorsome matching cherry and raspberry flavors with a  
delicate touch of pepper, with bright fruit and a consistent.

**Merlot**

Mingling cherry and blackberry flavors with a touch of spice.