



# DINE

F O R T L A U D E R D A L E

THE CAPITAL GRILLE

MARCH 14, 2024

## M E N U

### FIRST COURSE

#### Coconut Crusted Shrimp

Ponzu Vegetable, Sweet and Sour Pineapple Sauce

WINE PAIRING: *Conte Fini Pinot Grigio*

### SECOND COURSE

#### Wild Mushroom Bisque

Crème Fraiche, Chives, Crispy Shiitake Mushrooms

WINE PAIRING: *Debeaune Spec Sel Beauj Villages*

### THIRD COURSE

#### Macadamia Dusted Seabass

Roasted Baby Bok Choy, Poached Red Potatoes, Lobster Crème

WINE PAIRING: *Cardwell Hill Pinot Gris Willa*

### FOURTH COURSE

#### 40-Day Dry Aged Sirloin

Parsnip Purée, Spring Vegetables, Red Wine Demi

WINE PAIRING: *Pasarisa Malbec Glaciers*

### FIFTH COURSE

#### Baklava Rose Poached Pear

Shredded Phyllo, Candied Pistachios, Honey

WINE PAIRING: *Ch Cantegril Sauternes*

