



DINE

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

THE CAPITAL GRILLE

FEBRUARY 20, 2025

M E N U

WELCOME DRINK

Magician's Margarita

Los Magos Sotol, Aperol, fresh lime juice, pineapple juice, agave syrup & grapefruit bitters

FIRST COURSE

Crab & Lobster Bisque

Maryland lump crab & brioche crouton

WINE PAIRING: *Chardonnay, Beau Vigne Persuasion Napa Valley 2022*

SECOND COURSE

Scallop Crudo

Citrus vinaigrette, pickled shallots & orange segments

WINE PAIRING: *Sancerre, Les Herbes Loire Valley 2022*

THIRD COURSE

Oolong Marinated Sea Bass

Charred bok choy & shiitake mushroom broth

WINE PAIRING: *Pinot Noir, Tinpot Hut New Zealand 2020*

FOURTH COURSE

30-Day Dry-Aged Ribeye

Truffle butter & roasted root vegetables

WINE PAIRING: *Malbec, Hostage Altamira - Mendoza 2019*

FIFTH COURSE

Chevre Cheesecake

Blood orange coulis, toasted pistachios, candied blood oranges & mascarpone Chantilly

WINE PAIRING: *Sauternes, Symphonie De Haut Peyraguey 2018*

