



DINE

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

THE CAPITAL GRILLE

FEBRUARY 26, 2026

M E N U

FIRST COURSE

Roasted pear salad with dried cherries, candied pecans, gorgonzola & crispy prosciutto

WINE PAIRING: *Out East (Cotes De Provence) Champagne Rose*

SECOND COURSE

Pan-seared diver scallop with wasabi pea gremolata & miso butter

WINE PAIRING: *Summers Chardonnay (Sonoma California)*

THIRD COURSE

Red snapper with macadamia crust, citrus beurre blanc & broccolini

WINE PAIRING: *Color De Soles Torrontes (Argentina)*

FOURTH COURSE

Petite wagyu filet mignon with onion jam & wild mushrooms

WINE PAIRING: *Birds of Paradise Gran Reserva Cabernet Sauvignon (Maule Valle, Chile)*

FIFTH COURSE

Apple tart with vanilla bean gelato

WINE PAIRING: *Phil Long Reserve Cabernet Sauvignon (California)*

THE
CAPITAL
GRILLE

FORT
LAUDERDALE

Holman
MOTORCARS

Birds of
Paradise
Wines