



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*

THE
CAPITAL
G·R·I·L·L·E

FOR
LAUDERDALE
RESTAURANT

Holman
MOTORCARS