



DINE

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

MORTON'S THE STEAKHOUSE

JANUARY 16, 2025

M E N U

WELCOME DRINK

Negroni de Chihuahua

The Italian tradition meets with the crisp aromatic flavor of Los Magos Sotol & Aztec chocolate bitters

FIRST COURSE

Hors D'oeuvres

WINE PAIRING: *Champagne, Brimoncourt Cuvée Brut Regence*

SECOND COURSE

Winter Harvest Salad

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

THIRD COURSE

Lobster Bisque

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

FOURTH COURSE

Sliced NY Strip

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

FIFTH COURSE

Espresso Pot de Crème

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

MORTON'S
THE STEAKHOUSE

FORT
LAUDERDALE

Holman
MOTORCARS

GoWine
IMPORTER & DISTRIBUTOR
EST. 2016