



DINE

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

MORTON'S THE STEAKHOUSE

JANUARY 29, 2026

M E N U

FIRST COURSE

Amuse bouche

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

SECOND COURSE

Winter harvest salad

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

THIRD COURSE

Roasted butternut squash soup

WINE PAIRING: *Summers Estate Chardonnay (California)*

FOURTH COURSE

Braised wagyu beef cheeks

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

FIFTH COURSE

Chef Joshua's homemade caramel tres leches

WINE PAIRING: *Colors De Sol Malbec (Argentina)*

MORTON'S
THE STEAKHOUSE

FORT
LAUDERDALE

Holman
MOTORCARS

Birds of
Paradise
Wines