



DINE

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

MORTON'S THE STEAKHOUSE

APRIL 4, 2024

M E N U

FIRST COURSE

Scallops

Wrapped in Bacon, Apricot Chutney, Roasted Tomato and Mozz Skewer Basil Pesto

WINE PAIRING: *Knappstein Riesling Clare Valley*

SECOND COURSE

Baby Greens

Grapefruit, Candied Walnuts, Goat Cheese, Citrus Vinaigrette

WINE PAIRING: *Oriane Sauvignon Blanc by Bertrand*

THIRD COURSE

Lobster Bisque

Crème Fraîche, Chives

WINE PAIRING: *River Road Chardonnay Unoaked*

FOURTH COURSE

Sliced NY Strip

Truffle Whipped Potatoes, Charred Asparagus, Sauce Bordelaise

WINE PAIRING: *Andronicus Red by Titus Napa*

FIFTH COURSE

Chocolate Pot Au Crème

Whipped Cream

WINE PAIRING: *Quinta das Carvalhas Tawny Rs Port*

MORTON'S
THE STEAKHOUSE

FORT
LAUDERDALE

Holman
MOTORCARS