



DINE

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

TIMPANO LAS OLAS

MARCH 26, 2026

M E N U

FIRST COURSE

Steak tartare with truffle foam, phyllo puff & fresh truffle

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

SECOND COURSE

Cacio e pepe arancini with black pepper bechamel, fresh mozzarella & parmesan

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

THIRD COURSE

Duck agnolotti with duck jus, whipped ricotta & pistachio crumble

WINE PAIRING: *Summers Estate Cabernet Sauvignon (Sonoma California)*

FOURTH COURSE

Charred branzino with roasted tomato vinaigrette & parsnip puree

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

FIFTH COURSE

The Timpano Bar with hazelnut, salted caramel & bitter sweet chocolate

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

TIMPANO
LAS OLAS

FORT
LAUDERDALE
RESORTS

Holman
MOTORCARS

Birds of
Paradise
Wines