



# DINE

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

TRULUCK'S OCEAN'S FINEST SEAFOOD & CRAB

APRIL 17, 2025

## M E N U

### FIRST COURSE

#### Snapper Crudo

Citrus chives & cold-pressed olive oil

WINE PAIRING: *Brimoncourt Cuvee Brut Regence*

### SECOND COURSE

#### Jumbo Lump Crab Cake

Dilled tartar sauce

WINE PAIRING: *Chardonnay, Malacara Mendoza 2022*

### THIRD COURSE

#### Sonoma Greens Salad

Spiced pecans, goat cheese, apples, dried cherries & honey vinaigrette

WINE PAIRING: *Pinot Noir, Tinpot Hut New Zealand 2020*

### FOURTH COURSE

#### Miso Glazed Seabass

Crab fried rice & chilled cucumber slaw

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

### FIFTH COURSE

#### World Class Carrot Cake

Cream cheese icing, spicy pecans & warm butterscotch

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

