



DINE

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

EDDIE V'S

MAY 12, 2022

M E N U

FIRST COURSE

Yellowtail Sashimi

Cilantro, Red Chiles, Ponzu

WINE PAIRING: *1890 Manzanos Rosé (Rosé)*

SECOND COURSE

Maine Lobster Bisque

Fresh Maine Lobster, Cream, Cognac

WINE PAIRING: *Voché Blanco Barrica (Rich White)*

THIRD COURSE

Burrata & Heirloom Tomatoes

Italian Burrata, Extra Virgin Olive Oil, Balsamic

WINE PAIRING: *Berceo Crianza (Medium Red)*

FOURTH COURSE

Two 4oz Tournedos

With Butter Poached Lobster Tail

WINE PAIRING: *Berceo Reserva (Full-bodied Red)*

FIFTH COURSE

Bananas Foster Butter Cake

Flambéed tableside and served with Butter Pecan Ice Cream

WINE PAIRING: *Voché Selección Graciano (Full-bodied Red)*

Eddie V's
PRIME SEAFOOD

FORT
LAUDERDALE
FLORIDA

