



DINE

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

TRULUCK'S OCEAN'S FINEST SEAFOOD & CRAB

MARCH 21, 2024

M E N U

FIRST COURSE

Snapper Crudo

Citrus Chives, Cold Pressed Olive Oil

WINE PAIRING: *Dom Chenevieres Chablis*

SECOND COURSE

Jumbo Lump Crab Cake

Dilled Tartar Sauce

WINE PAIRING: *Louis Bouillot Perle de Vigne Brut*

THIRD COURSE

Sonoma Greens Salad

Spicy Pecans, Goat Cheese, Apples, Kalamata Olives, Honey Vinaigrette

WINE PAIRING: *Val Do Sosego Albarino Rias Baixas*

FOURTH COURSE

Miso Glazed Seabass

Crab Fried Rice, Chilled Cucumber Slaw

WINE PAIRING: *Amici Pinot Noir Russian River*

FIFTH COURSE

World Class Carrot Cake

Crème Cheese Icing, Spicy Pecan, and Warm Butterscotch

WINE PAIRING: *Marchese dell'Elsa Moscato d'Asti*

