

STEAK⁹⁵⁴

PLUMPJACK

WINE DINNER

*Join us for a 4 course tasting menu created
by Executive Chef Johan Svennson,
and paired with PlumpJack wines.*

HOSTED IN
THE AZUL ROOM

Wednesday, April 17th

7:00pm

\$225 PER PERSON*

FOR RESERVATIONS PLEASE CALL

954-414-8333

**tax and gratuity not included*

W FORT LAUDERDALE, 401 N FORT LAUDERDALE BEACH BLVD

STEAK954.COM | @STEAK954

STEAK⁹⁵⁴

WELCOME

CADE SAUVIGNON BLANC

FIRST COURSE

PLUMPJACK CHARDONNAY

Oysters, caviar, lemon

SECOND COURSE

PLUMPJACK MERLOT

Miso Cured Duck, foie gras, pistachio

THIRD COURSE

CADE CABERNET

Braised Short Rib, seared tuna, soy bean puree

FOURTH COURSE

PLUMPJACK CABERNET

*Dry Aged NY strip, butter braised shallot,
truffled red wine sauce*

DESSERT

*Sakanti Chocolate Mousse,
macerated blackberries, coffee meringues*