

ROMBAUER
VINEYARDS

Napa Valley

WINE
Tasting & Pairing
AT

Anthony's
CLAM HOUSE & GRILL

Tues June 24th 2025

Rumhaven Coconut Lime Reception at 6:30 PM
MAIN EVENT STARTS AT 7:00 PM

Hosted By

Christell & Johnny, Breakthru & Luxury Wine Specialists for Gallo

RESERVATION REQUIRED
\$99 + TAX & GRATUITY

954-595-2104

(PAY IN FULL AT THE TIME OF RESERVATION)



Live
MUSIC EVENT

Featuring:
Mike
"The Guitar Man"

Photographer &
Videographer:
Whole Aspect

2861 E Commercial Blvd Fort Lauderdale, Florida
www.anthonysclamhouse.com

(TO RECEIVE A REFUND, CANCELLATIONS MUST BE MADE AT LEAST 48 HOURS PRIOR TO THE EVENT)
PHOTOS AND VIDEOS MIGHT BE USED FOR SOCIAL MEDIA, ADVERTISING,
AND ANY OF ANTHONY'S CLAM HOUSE & GRILL PUBLIC MEDIA SITES.

Menu

-First Course-

BEETS & GRAPEFRUIT SALAD

HEIRLOOM GOLDEN AND RED BEETS PAIRED WITH FRESH GRAPEFRUIT SEGMENTS, CREAMY GOAT CHEESE, AND A MEDLEY OF MESCLUN GREENS. FINISHED WITH CHOPPED CHIVES, A BEET PURÉE, AND A RED WINE REDUCTION.

PAIRED WITH A 3 OZ. POUR OF:
2023 SAUVIGNON BLANC,
ROMBAUER – SONOMA COUNTY, USA

-Second Course-

CLAMS & MUSSELS ALLA SAMBUCA

NORTHERN MIDDLE NECK CLAMS AND PRINCE EDWARD ISLAND MUSSELS SAUTÉED WITH BABY SPINACH, CHERRY TOMATOES, AND A TOUCH OF CRUSHED RED PEPPER IN A RICH, CREAMY WHITE SAUCE ACCENTED WITH SAMBUCA LIQUEUR.

PAIRED WITH A 3 OZ. POUR OF:
2023 CHARDONNAY,
ROMBAUER – CARNEROS, USA

-Third Course-

FILET MIGNON WITH MUSHROOM RISOTTO

PAN-SEARED 4 OZ. CENTER-CUT TENDERLOIN MEDALLION SERVED OVER A DECADENT, SLOW-STIRRED MUSHROOM RISOTTO INFUSED WITH CREAM AND PARMESAN.

PAIRED WITH A 3 OZ. POUR OF:
2022 CABERNET SAUVIGNON,
ROMBAUER – USA

-Fourth Course-

CHOCOLATE TORTE WITH ESPRESSO GELATO

A DENSE, FLOURLESS CHOCOLATE TORTE CRAFTED WITH A BLEND OF FOUR FINE CHOCOLATES, TOPPED WITH A RICH GANACHE AND SERVED ALONGSIDE CHOCOLATE ESPRESSO GELATO.

PAIRED WITH A 3 OZ. POUR OF:
2022 ZINFANDEL,
ROMBAUER – NAPA VALLEY, USA