

WINE

Tasting & Pairing
AT

Anthony's CLAM HOUSE & GRILL

Tues May 14th 2024

Local Distillery, Gulf Stream Vodka Reception 6:30 PM

Main Event Starts at 7 PM

Hosted By

Ryan Sanz, RNDC Fine Wine Specialist

RESERVATION REQUIRED

\$99 + TAX & GRATUITY

954-595-2104

50% deposit required

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

Photographer & Videographer: Whole Aspect



ADVISORY: DEPOSITS ARE NOT REFUNDABLE FOR SAME DAY CANCELATIONS. PHOTOS AND VIDEOS MIGHT BE USED FOR SOCIAL MEDIA, ADVERTISING, AND ANY OF ANTHONY'S CLAM HOUSE & GRILL PUBLIC MEDIA SITES.

Menu

-First Course-

CRAB & SHRIMP CRUSTINI

JUMBO LUMP CRAB MEAT AND DICED SHRIMP MIXED WITH VEGETABLES AND ITALIAN SEASONED BREADCRUMBS. TOPPED WITH SPICY DIJON MUSTARD AND FRESH RED PEPPER

PAIRED WITH:

PINOT GRIGIO, KETTMIER,
ALTO ADIGE, ITALY, 2022

-Second Course-

FILETO DI POMODORO

SAUTEED WITH FRESH TOMATOES AND MUSHROOMS OVER TAGLIATELLE PASTA. TOPPED WITH FRESHLY SHAVED PARMIGIANO

PAIRED WITH:

PINOT NOIR, DOMAINE CARNERO,
CARNEROS, USA, 2020

-Third Course-

BRASATO AL BAROLO

BRAISED SHORT RIB IN A RED WINE SAUCE OVER CHAMPAGNE RISOTTO

PAIRED WITH:

BAROLO, BUON PADRE BY VIBERTI,
PIEDMONT, ITALY, 2018

-Fourth Course-

CHOCOLATE TORTE

FLOURLESS, MADE WITH A BLEND OF FOUR CHOCOLATES TOPPED WITH A LAYER OF GANACHE, FRESH BERRIES, AND VANILLA GELATO

PAIRED WITH:

RED BLEND, THE PESSIMIST BY DAOU,
PASO ROBLES, USA 2022