



Silverado VINEYARDS WINE *Tasting & Pairing* AT

Anthony's CLAM HOUSE & GRILL

Tues. July 22nd, 2025

Italicus Spritz Reception 6:30 PM
MAIN EVENT STARTS AT 7:00 PM

Hosted By
Alexa Friday,

Foley Family Wines Market Manager of South Florida

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-

BURRATA & HEIRLOOM CHERRY TOMATOES

*4 oz. burrata served over heirloom cherry tomatoes
with crostini, balsamic pearls, and parsley-infused
extra virgin olive oil*

WINE PAIRING 3OZ OF:

*2022 CHARDONNAY, SILVERADO VINEYARDS,
CARNEROS, USA*

-Second Course-

LOBSTER & SHRIMP ARANCINI

*Arborio rice filled with lobster meat and chopped
shrimp, blended with mixed vegetables and
Italian-seasoned breadcrumbs, served
over a creamy pink sauce*

WINE PAIRING 3OZ OF:

*2022 MERLOT, SILVERADO VINEYARDS,
MT. GEORGE VINEYARD, COOMBSVILLE, USA*

-Third Course-

FILET MIGNON

*4 oz. grilled center-cut tenderloin, served with
potato gratin and creamy button mushrooms*

WINE PAIRING 3OZ OF:

*2018 CABERNET FRANC, SILVERADO VINEYARDS,
MT. GEORGE VINEYARD, COOMBSVILLE, USA*

-Fourth Course-

CHERRY TIRAMISU

*Coffee-soaked Savoiardi layered with whipped
mascarpone and red cherry jam, finished
with a dusting of cocoa*

WINE PAIRING 3OZ OF:

*2018 SANGIOVESE, BORREO BY
SILVERADO VINEYARDS,
NAPA VALLEY, USA*