

ESTD  1876

BERINGER.

NAPA VALLEY

WINE

Tasting & Pairing
AT

Anthony's

CLAM HOUSE & GRILL

Tues. Oct 14th, 2025

Jack Daniels Blackberry Lemonade Reception 6:30 PM

MAIN EVENT STARTS AT 7:00 PM

Hosted By

DANIEL ROGENSKI

Breakthru Fine Wine Specialist

RESERVATION REQUIRED

\$99 + TAX & GRATUITY

954-595-2104

(PAY IN FULL AT THE TIME OF RESERVATION)



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-

FREGOLA & CRAB

A vibrant mix of chickpeas, cherry tomatoes, Kalamata olives, and tri-color bell peppers tossed with fregola, served over fresh arugula with a light vinaigrette, and finished with a lump of crab meat.

WINE PAIRING 4 OZ OF:

2022 CHARDONNAY, LUMINUS BY BERINGER
NAPA VALLEY, USA

-Second Course-

STUFFED ZUCCHINI

Tender zucchini filled with a savory blend of ground beef, fresh vegetables, and Italian-seasoned breadcrumbs, topped with melted mozzarella cheese.

WINE PAIRING 4 OZ OF:

2022 CABERNET SAUVIGNON, BERINGER
KNIGHTS VALLEY, USA

-Third Course-

SHORT RIB

Slow-braised short rib with vegetables, served alongside creamy mashed potatoes and tender French green beans.

WINE PAIRING 4 OZ OF:

2017 CABERNET SAUVIGNON,
BERINGER PRIVATE RESERVE,
NAPA VALLEY, USA

-Fourth Course-

RICOTTA CHEESECAKE

House-made ricotta cheesecake topped with a balsamic-strawberry glaze and a crunchy vanilla wafer crumble.

WINE PAIRING 4 OZ OF:

2023 RED BLEND, Q BY BERINGER,
NAPA VALLEY, USA