

CAYMUS VINEYARDS

WINE *Tasting & Pairing* AT

Anthony's CLAM HOUSE & GRILL

Tues. Sept 16th, 2025

Jefferson's Paper Plane Reception 6:30 PM

MAIN EVENT STARTS AT 7:00 PM

Hosted By

MEGAN CRANE

Sale Consultant, Signature Luxury Wine & Spirits 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-

FRITTO MISTO

*Fried Zucchini, shrimp and calamari with
cherry tomatoes and cherry peppers*

WINE PAIRING 3 OZ OF:

2023 SAUVIGNON BLANC, EMMOLO WINERY,
CALIFORNIA, USA

-Second Course-

CAPONATA PASTA

*Squash, zucchini, black olives, eggplant and onions
over premium egg-nest fettuccine topped
with crumbled feta cheese*

WINE PAIRING 3 OZ OF:

2022 PINOT NOIR, SEA SUN VINEYARD,
CALIFORNIA, USA

-Third Course-

VEAL ROLLATINI

*Thin-pounded veal stuffed with provolone,
parmesan, mozzarella & prosciutto di Parma
topped with a brown mushrooms & onions sauce.
Served with mashed potatoes & french green beans*

WINE PAIRING 3 OZ OF:

2023, CABERNET SAUVIGNON, CAYMUS VINEYARDS,
NAPA VALLEY, USA

-Fourth Course-

LAVA CAKE

*Chocolate flour cake filled with white and dark
chocolate lava served with a scoop of artisanal
creamy vanilla gelato and fresh berries*

WINE PAIRING 3 OZ OF:

2023 RED BLEND, CAYMUS SUISUN,
SUISUN VALLEY, USA