



TRUCHARD VINEYARDS

WINE
Tasting & Pairing
AT

Anthony's
CLAM HOUSE & GRILL

Tues. Aug 19th, 2025

Indigo Negroni Reception 6:30 PM

MAIN EVENT STARTS AT 7:00 PM

Hosted By

Chris Kearney

Fine Wine Director at Republic National Distributing Company

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-

ROASTED RED PEPPER ROLLATINI

Fire-roasted red pepper rolled with creamy goat cheese, served over a frisée salad with cherry tomatoes, shaved Parmesan, and balsamic pearls.

WINE PAIRING 3 OZ OF:

2023 CHARDONNAY, TRUCHARD VINEYARDS,
CARNEROS, USA

-Second Course-

PAN-SEARED DEEP SEA SCALLOP

U-10 deep sea scallop, perfectly seared and served over a creamy guava-infused risotto with shallots.

WINE PAIRING 3 OZ OF:

2023 PINOT NOIR, TRUCHARD VINEYARDS,
CARNEROS, USA

-Third Course-

IBERICO PORK FLANK

Pan-seared Iberico pork flank, accompanied by roasted fingerling potatoes.

WINE PAIRING 3 OZ OF:

2021 MERLOT, TRUCHARD VINEYARDS,
CARNEROS, USA

-Fourth Course-

DARK CHOCOLATE & HAZELNUT MOUSSE

Silky dark chocolate and hazelnut mousse with zabaglione and a rich cocoa sauce.

WINE PAIRING 3 OZ OF:

2022 CABERNET SAUVIGNON,
TRUCHARD VINEYARDS,
CARNEROS, USA