

CARRABBA'S  
ITALIAN GRILL®

# Sunset CRUSH

FEATURING THE PRISONER

AUGUST WINE DINNER

AUGUST 12 & 20 AT 6:30PM | \$60 PER PERSON\*

Sunset Crush is a wine dinner celebration inspired by the magic of crush season in wine country—the vibrant, fleeting time when grapes are harvested and transformed into wine. At sunset, savor four curated Italian pairings that capture the energy, passion, and flavor of this special moment in the vineyard.



SEE MENU & RSVP AT  
[CARRABBAS.COM/WINEDINNER](https://carrabbas.com/winedinner)

*\*Price Excludes tax & gratuity*

# August

## WINE DINNER

### COURSE 1

#### LEMON BALSAMIC SALAD WITH SCALLOPS

Fresh spring mix tossed in a lemon balsamic vinaigrette with red onions, asparagus, grape tomatoes and parmesan cheese, topped with wood-grilled sea scallops and shredded ricotta salata



#### KIM CRAWFORD SAUVIGNON BLANC

An iconic brand that has helped build New Zealand Sauvignon Blanc as an international varietal. The wine's crisp acidity cuts through the richness of the scallops and cheese, enhancing the vinaigrette's brightness for a clean, refreshing finish

### COURSE 2

#### GRILLED VEGETABLE RAVIOLI

Grilled ravioli filled with roasted red and yellow peppers, asparagus, portobello mushrooms, ricotta and parmesan cheese over our tomato cream sauce, topped with sautéed zucchini, red bell peppers and shredded parmesan



#### MARK WEST PINOT NOIR

The brand's name pays homage to the Mark West region in Sonoma County, CA, renowned for its ideal conditions for growing Pinot Noir. The light-to-medium body and fruity, earthy profile enhance the roasted, creamy, and bright components without overpowering

### COURSE 3

#### BRANZINO SICILIANI

Wood-grilled flaky white fish topped with a tomato, red onion, capers and fresh basil salsa. Served with grilled vegetables



#### THE PRISONER RED BLEND

Inspired by the wines first made by the Italian immigrants who originally settled in Napa Valley, The Prisoner elevates the dish with bold contrast. Its richness highlights the smoky grilled flavors, while its acidity plays well with the salsa's brightness

### COURSE 4

#### CHOCOLATE PEANUT BUTTER MOUSSE BROWNIE\*\*

Chocolate and peanut butter mousse over a chocolate brownie, topped with walnut brittle, chocolate and salted caramel sauce and lightly dusted with cocoa powder



#### QUILT CABERNET SAUVIGNON

Quilt is a tribute to the rich tapestry of Napa Valley's diverse vineyards, crafted by 5th generation winemaker Joe Wagner. Known for its bold structure and rich notes of blackberry, dark cherry, cocoa, and vanilla, it complements the intense chocolate and peanut butter mousse

\*\*ITEM CONTAINS OR MAY CONTAIN NUTS.

SHARE YOUR EXPERIENCE WITH US #CARRABBASWINEDINNER | TAG @CARRABBAS



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