

CARRABBA'S
ITALIAN GRILL®

Sunset CRUSH

AUGUST WINE DINNER

AUGUST 12 AT 6:00PM | \$65 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



PROPRIETOR'S PICK, SAUVIGNON BLANC

The crisp acidity of Sauvignon Blanc cuts through the richness of the scallops and cheese, enhancing the vinaigrette's brightness for a clean, refreshing finish

COURSE 2

FOUR-CHEESE RAVIOLI

Ravioli stuffed with four cheeses over our tomato cream sauce, topped with zucchini, red bell peppers and shredded parmesan



PROPRIETOR'S PICK, PINOT NOIR

This varietal's light-to-medium body and fruity, earthy profile enhance the roasted, creamy, and bright components without overpowering

COURSE 3

MAHI SICILIANI

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



PROPRIETOR'S PICK, RED BLEND

A red blend 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



PROPRIETOR'S PICK, CABERNET SAUVIGNON

Cabernet Sauvignon's bold structure and rich notes complements the intense chocolate and peanut butter mousse

**ITEM CONTAINS OR MAY CONTAIN NUTS.

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