



HOPE FAMILY

December Wine Dinner

DECEMBER 2 AT 6PM | \$85 PER PERSON*

Celebrate the season with an unforgettable evening of California craftsmanship. You're invited to a five-course menu, each course paired perfectly with wines from the renowned Hope Family Wines of Paso Robles.



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

**Price excludes tax & gratuity*

01 Marsala Meatball

Scratch-made meatballs simmered in our mushroom and Lombardo Marsala wine sauce, topped with fontina cheese and served with baked bread



LIBERTY SCHOOL CABERNET SAUVIGNON

Liberty School Cabernet Sauvignon is recognized for its rich flavors and consistent quality, embodying the Hope family's commitment to excellence and their interpretation of the American Dream. The wine's bright cherry, cocoa, and vanilla notes complement the savory richness of the dish

02 Fiorucci Salad with Pistachio Crusted Goat Cheese**

Warm pistachio crusted goat cheese atop a slice of grilled eggplant over a bed of spring mix, spinach, artichoke hearts, red bell peppers, romano and parmesan cheese then lightly tossed with Italian vinaigrette



AUSTIN PASO ROBLES CHARDONNAY

The Austin Chardonnay is a testament to the family's legacy and commitment to producing wines that reflect the unique characteristics of the Paso Robles region. The Chardonnay's bright tropical fruit and citrus notes beautifully complement the vibrant flavors of the Fiorucci Salad

03 Fontina & Mushroom Risotto with Short Rib

Creamy risotto with fontina cheese, mushrooms and spinach topped with braised short rib in a tomato sauce



QWEST CABERNET FRANC

Crafted from 100% Cabernet Franc grapes, this wine reflects the region's diverse soils, which are ideal for this particular varietal. Quest Cabernet Franc enhances the dish by bridging the creamy risotto, earthy mushrooms, and rich short rib with its bright fruit notes.

04 Filet with Gorgonzola* & Calabrian Shrimp

Our wood-grilled filet prepared with Mr. C's Grill Baste, olive oil and herbs topped with spicy Calabrian shrimp, drizzled with a gorgonzola cream sauce. Served with garlic mashed potatoes and grilled asparagus



AUSTIN HOPE CABERNET SAUVIGNON

The Hope family has been farming in Paso Robles, California since the 1970's. Austin Hope, second-generation winemaker had a vision to create a world class cabernet from Paso Robles. The steak's smoky char and savory richness are matched by the Cabernet's intense dark fruit and toasty oak

05 Chocolate Hazelnut Torte**

Rich chocolate torte filled with hazelnut with a crumble topping, vanilla ice cream and fresh mint



TROUBLEMAKER RED BLEND

The name "Troublemaker" pays homage to Austin Hope's rebellious youth. The bold, fruit-forward, and velvety character of Troublemaker Red Blend elevates both the chocolate richness and the nutty undertones

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **ITEM CONTAINS OR MAY CONTAIN NUTS.

CARRABBA'S
ITALIAN GRILL®

FEAST OF THE
**Seven
Fishes**
An Italian Holiday Tradition

2025 DECEMBER WINE DINNER

DECEMBER 16 AT 6:00PM | \$65 PER PERSON*

You're invited to an evening that celebrates the cherished Italian holiday tradition: Feast of the Seven Fishes.

Enjoy a festive five-course menu that brings to life the warmth of the season. Each course features the bounty of the sea, paired with wines to toast to great company and the joy of the holidays.

Gather with us for this unforgettable experience, where the spirit of the season meets indulgence: one exquisite course at a time.



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CARRABBAS.COM/WINEDINNER**

**PRICE EXCLUDES TAX & GRATUITY*

FEAST OF THE SEVEN FISHES

COURSE 1

Crab Cake Bruschette

Baked focaccia bread topped with a mixture of crabmeat with peppers, onions, celery and breadcrumbs, drizzled with lemon butter and garnished with a fresh lemon wedge



MEZZACORONA PINOT GRIGIO

The grapes for Mezzacorona Pinot Grigio are sourced from hillside vineyards along the Adige River, an area shaped by the Italian Alps. The wine enhances the dish by balancing richness, highlighting citrus freshness, and complementing the herbs and delicate seafood flavors

COURSE 2

Fritto Misto

Calamari, shrimp, zucchini, red bell peppers and artichoke hearts battered, seasoned and fried to perfection. Served with lemon aioli and garnished with a fresh lemon wedge



TRIBUTE CHARDONNAY

This wine is a "tribute" to the legacy of the Benziger family, pioneers in sustainable farming and innovative winemaking techniques. Lemon and citrus notes in the wine mirror the lemon aioli and garnish, enhancing freshness.

COURSE 3

Linguine Di Mare with Shrimp & Scallops

Scallops and shrimp poached in marinara sauce and tossed with linguine pasta



CECCHI CHIANTI CLASSICO

Established in 1893, the Cecchi family is one of the oldest and most prominent wine producers in Tuscany. With aromas of fresh fruit and orange peel and notes of cherry and blueberry, these flavors add depth to the rich, tomato-based marinara sauce

COURSE 4

Salmon Nino with Lobster Ravioli*

Wood-grilled salmon topped with lemon butter, mint, basil, and diced tomatoes, served with lobster ravioli in a white wine lobster cream sauce



HARVEY & HARRIET WHITE BLEND

The brand was established by winemaker Eric Jensen, who named it in honor of his parents, Harvey and Harriet, to evoke the warmth and nostalgia of cherished family memories. The wine's creamy texture and ripe stone fruit notes beautifully complement the richness of the lobster cream sauce and lemon butter

COURSE 5

Strawberry Cheesecake

Creamy New York-style cheesecake topped with our strawberry purée



HARVEY & HARRIET RED BLEND

Produced in the Paso Robles region of California, the blend is sourced from top-tier vineyards and aged in French oak barrels to enhance its complexity and depth. The wine highlights the fresh strawberry topping and adding hints of cocoa and spice for a layered, indulgent experience

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