

CARRABBA'S
ITALIAN GRILL®

CAYMIUS VINEYARDS

December Wine Dinner

DECEMBER 2 & 10 AT 4:30PM | \$80 PER PERSON*

Step into a refined culinary experience celebrating the bold character of Caymus Vineyards and the timeless allure of Italian cuisine.

Join us for an elevated five-course dinner, each course thoughtfully paired with wines from the Wagner family's iconic portfolio—including the legendary Caymus Cabernet Sauvignon.

Celebrate the holiday season with a wine pairing event surrounded by exceptional flavors and ambiance. Reserve your seat now — this will be a night to savor.



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

**Price excludes tax & gratuity*



01 Marsala Meatball

Ground chicken and bacon meatballs simmered in our mushroom and Lombardo Marsala wine sauce, topped with fontina cheese and served with baked bread



CAYMUS SUISUN "THE WALKING FOOL" RED BLEND



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, artichoke hearts, red bell peppers, romano and parmesan cheese then lightly tossed with Italian vinaigrette



MER SOLEIL RESERVE CHARDONNAY



03 Fontina & Mushroom Risotto with Short Rib

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



THE VINEKEEPER CABERNET SAUVIGNON, NAPA VALLEY



04 Filet with Gorgonzola* & Calabrian Shrimp

Our 9oz 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



CAYMUS NAPA VALLEY CABERNET SAUVIGNON



05 Chocolate Hazelnut Torte**

A rich chocolate torte filled with hazelnut and a crumble topping over chocolate sauce, topped with chocolate drizzled vanilla ice cream. Garnished with walnut brittle and fresh mint



CONUNDRUM RED BLEND

*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.

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FEAST OF THE SEVEN FISHES

An Italian Tradition

2025 DECEMBER WINE DINNER

DECEMBER 16 & 17 AT 4:30PM | \$60 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.



SEE MENU & RSVP AT
[CARRABBAS.COM/WINEDINNER](https://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

 **SANTA MARGHERITA PINOT GRIGIO**



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

 **TORMARESCA CHARDONNAY**



COURSE 3

Linguine Di Mare with Shrimp & Scallops

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

 **CECCHI CHIANTI CLASSICO**



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

 **ALLEGRINI VALPOLICELLA**



COURSE 5

Strawberry Cheesecake

Creamy New York-style cheesecake topped with our strawberry purée

 **IL BORRO PIAN DI NOVA SUPER TUSCAN**

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