CARRABBA'S
ITALIAN GRILL®

CAYMUS
VINEYARDS



DECEMBER 2026 WINE DINNER
DECEMBER 2 & 8 AT 6:30PM | $85 PER PERSON*

Back by popular demand, our Caymus Wine Dinner is one of the most coveted event reservations of the year. Celebrate the holiday season with an elevated five-course Italian dinner, crafted by our chefs and paired with wines from the iconic Wagner Family portfolio, including the legendary Caymus Napa Valley Cabernet Sauvignon.

SEE MENU & RSVP AT
CARRABBAS.COM/WINEDINNER

*Price excludes tax & gratuity



COURSE 1 (AMUSE-BOUCHE)

FIORUCCI BRUSCHETTE**

Toasted crostini topped with seasoned chopped burrata and eggplant caponata, accented with fresh arugula tossed in Italian vinaigrette with crunchy pistachios

MER SOLEIL CHARDONNAY

The creamy burrata and nutty pistachios complement Mer Soleil's rich, buttery texture, while the bright acidity of the chardonnay balances the sweet-and-savory eggplant caponata and peppery arugula

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COURSE 2

FONTINA MEATBALLS

Our house-made savory blend of beef and pork meatballs topped with melted fontina cheese and served over our signature Lombardo marsala wine sauce

THE WALKING FOOL RED BLEND

The savory richness of the meatballs pairs beautifully with Walking Fool's ripe fruit and subtle spice, while the creamy fontina and nutty, slightly sweet Marsala sauce complement the wine's smooth, full-bodied character

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COURSE 3

RIGATONI WITH SUNDAY GRAVY

An Italian Sunday classic brought to life! Rigatoni pasta tossed in a hearty simmered sauce with red wine, meatballs, crumbled fennel sausage and braised short rib, then drizzled with extra virgin olive oil and topped with grated parmesan cheese and fresh basil

THE VINEKEEPER CABERNET SAUVIGNON

Vinekeeper cabernet's bold fruit and structure complement the hearty meats and red wine gravy, while parmesan and fresh basil add savory depth and brightness

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COURSE 4

FILET* WITH GORGONZOLA & CALABRIAN SHRIMP

Wood-grilled 9oz filet topped with spicy Calabrian shrimp drizzled with a rich gorgonzola cream sauce and served with garlic mashed potatoes and wood-grilled asparagus

CAYMUS NAPA VALLEY CABERNET SAUVIGNON

The bold richness of Caymus cabernet complements the wood-grilled filet, while creamy gorgonzola and spicy Calabrian shrimp create layers of savory richness, spice and ripe fruit

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COURSE 5

CHOCOLATE AMARETTO BREAD PUDDING**

Amaretto and vanilla custard-soaked brioche bread with chocolate chips topped with vanilla ice cream, crumbled amaretti cookies and salted caramel sauce

CONUNDRUM RED BLEND

Rich red fruit and subtle spice complement the chocolate and almond flavors, while salted caramel and creamy vanilla create a decadent, balanced finish

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*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.

Before placing your order, please notify you server if anyone in your party has a food allergy or food intolerance. Wines contain sulfites. Some pasta is cooked in a shared pot, which poses a risk of cross contact with egg allergens. A non-alcoholic beverage may be substituted for the alcoholic beverage upon request.

CARRABBA'S
ITALIAN GRILL®

Feast of the 7 Fishes

AN ITALIAN HOLIDAY TRADITION

DECEMBER 15 & 16 AT 6:30PM | $65 PER PERSON*

You're invited to celebrate the cherished Italian tradition of the Feast of the Seven Fishes. Savor a festive five-course menu inspired by the bounty of the sea, each dish thoughtfully crafted to honor this beloved Italian tradition. Raise a glass to good company, and the joy of the holidays.

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CARRABBAS.COM/WINEDINNER

**PRICE EXCLUDES TAX & GRATUITY*





COURSE 1

Crab & Corn Arancini with Tarragon Aioli

Handcrafted arancini featuring creamy risotto, sweet corn, lump crab meat, parmesan and romano cheese, lightly breaded, fried until perfectly crisp and served atop creamy tarragon aioli

SANTA MARGHERITA PINOT GRIGIO

Crisp citrus and refreshing acidity complement the sweet crab and corn while balancing the creamy risotto and tarragon aioli, creating a bright and elegant pairing



COURSE 2

Shrimp Rafaelo Bruschette

Roasted shrimp served over toasted garlic bread, finished with our lemon-herb butter sauce, diced tomatoes and freshly shaved parmesan cheese

TORMARESCA CHARDONNAY

Bright acidity and fresh fruit complement the roasted shrimp, while the chardonnay's rounded texture balances the rich lemon butter, roasted peppers and Parmesan



COURSE 3

Lobster Ravioli

Ravioli stuffed with lobster and romano in our white wine cream sauce topped with diced tomatoes

CECCHI CHIANTI CLASSICO

Cecchi's bright acidity and savory character complement the romano and tomatoes, while its structure balances the rich white wine cream sauce for a unique Italian pairing



COURSE 4

Crab & Shrimp-Topped Salmon with Italian Braised Greens

Wood-grilled salmon topped with crab meat and shrimp mixed with peppers, onions, celery and Mama Mandola's breadcrumbs. Finished with oven-roasted grape tomatoes, fresh basil, capers and signature lemon butter sauce. Served with braised Italian greens made with kale, spinach, red onion and bacon

IL BORRO BORRIGIANO TOSCANA

Rich grilled salmon complements Borrigiano's ripe fruit and savory character, while roasted tomatoes, basil, lemon and capers add brightness and balance



COURSE 5

Limoncello Bread Pudding**

House-made limoncello and vanilla custard-soaked brioche bread with limoncello syrup served warm, topped with vanilla ice cream and amaretti cookies

SEVEN DAUGHTERS MOSCATO

Bright fruit and delicate sweetness complement the vibrant limoncello, while a refreshing finish balances the warm brioche, vanilla custard and ice cream

**ITEM CONTAINS OR MAY CONTAIN NUTS.
BEFORE PLACING YOUR ORDER, PLEASE NOTIFY YOU SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY OR FOOD INTOLERANCE.
WINES CONTAIN SULFITES.
A NON-ALCOHOLIC BEVERAGE MAY BE SUBSTITUTED FOR THE ALCOHOLIC BEVERAGE UPON REQUEST.

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