



CARRABBA'S
ITALIAN GRILL®

DAOU

Paired to Perfection

F E B R U A R Y W I N E D I N N E R

February 4 & 17 at 6:30pm | \$80 per person*

Experience the artistry of DAOU Vineyards at our “DAOU: Paired to Perfection” wine dinner. Founded by the Daou brothers in the heart of Paso Robles, DAOU is renowned for its meticulous craftsmanship and bold, expressive wines.

Each pour at this five-course dinner is thoughtfully paired with Italian dishes to highlight their depth and complexity. Join us for an evening where the Daou brothers’ legacy and exceptional flavor come together in perfect harmony.



SEE MENU & RSVP AT CARRABBAS.COM/WINEDINNER

*PRICE EXCLUDES TAX & GRATUITY

February Wine Dinner



COURSE 1

Strawberry Goat Cheese Crostini

Toasted focaccia crostini topped with whipped honey ricotta goat cheese and strawberry sauce over a balsamic glaze, and finished with basil chiffonade



COURSE 2

Tuscan Strawberry Salad with Shrimp

Romaine lettuce, fresh strawberries, red onion, tomatoes and crumbled Gorgonzola in our strawberry vinaigrette topped with wood-grilled shrimp

DAOU Rosé

Its bright acidity, delicate floral notes, and hints of stone fruit, beautifully complements the salad's vibrant flavors



COURSE 3

Garlic Lemon Herb Linguine with Grilled Chicken

Linguine tossed in our homemade "Liquid Gold" sauce - garlic, lemon butter, Italian herbs, and white wine, finished with diced tomatoes and fresh basil. Topped with wood-grilled chicken and garnished with a fresh lemon wedge

DAOU Sauvignon Blanc

The clean finish lifts the richness of the "Liquid Gold" sauce and complements the wood-grilled chicken, creating a vibrant and well-balanced pairing



COURSE 4

Filet with Crab & Shrimp Crocchetta*

Tender 9oz wood-grilled filet crowned with a crispy panko-breaded crab and shrimp crocchetta, finished with roasted red pepper sauce. Served with grilled asparagus, garlic mashed potatoes, and a fresh lemon wedge

DAOU Cabernet Sauvignon

Its deep blackberry and cassis notes, firm tannins, and hints of spice, complements the charred meat and seafood richness while standing up to the bold sauce



COURSE 5

Strawberry Sogno

Rich fudge brownie with chocolate mousse and strawberry cream over strawberry sauce. Topped with whipped cream, a fresh strawberry, chocolate drizzle and garnished with mint

Pessimist Red Blend

The wine's bold dark fruit notes, hints of cocoa, and velvety texture echo the richness of the chocolate while enhancing the berry sweetness

*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.

SHARE YOUR EXPERIENCE WITH US #CARRABBASWINEDINNER | TAG @CARRABBAS

