

CARRABBA'S
ITALIAN GRILL®

JOSH CELLARS

Paired to Perfection

FEBRUARY WINE DINNER

February 4 at 6:00pm | \$85 per person*

Experience the legacy of Josh Cellars. Joseph Carr created Josh Cellars in 2007 as a tribute to his dad, Josh - Joseph's way of honoring all that his father had done for him.

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 Josh Cellars 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

🍷 Prosecco

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

🍷 Josh Cellars 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

🍷 Josh Cellars 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 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

🍷 Josh Cellars Reserve - Bourbon Barrel Aged 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

🍷 Josh Cellars 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.

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