

CARRABBA'S
ITALIAN GRILL®

YOU HAD ME AT
DAOU

FEBRUARY WINE DINNER

February 11 & 19 at 6:30pm | \$80 per person*

One sip is all it takes. DAOU wines are known to be instantly captivating. This isn't just wine — it's a legacy of passion, family, craftsmanship, and the art of savoring life's finest moments. Join us for our February wine dinner featuring DAOU Vineyards. Paired perfectly with four Italian courses, this event is designed to awaken your senses.

From the first pour to the final bite, indulge in an unforgettable experience where every sip tells a story — and every course brings it to life.



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

*PRICE EXCLUDES TAX & GRATUITY

February Wine Dinner

COURSE 1

Winter Salad with Fig Vinaigrette**

Romaine lettuce, spinach, roasted cauliflower, red onions, and grape tomatoes tossed in a fig vinaigrette, sprinkled with pistachios and topped with wood-grilled sea scallops

🍷 DAOU ROSÉ

Made in the classic Old World style, this rosé is well balanced with flavors of ripe strawberry, papaya and nectarine. Refreshing acidity and delicate fruit flavors make it an ideal match for the salad's diverse textures and flavors

COURSE 2

Lemon Thyme Chicken Risotto

Creamy lemon risotto mixed with parmesan, romano, basil and mushrooms, topped with wood-grilled chicken and garnished with a fresh thyme sprig and parsley

🍷 DAOU SAUVIGNON BLANC

The grapes used in this wine are grown in the elevated Adelaida District of Paso Robles which contributes to the wine's distinct character. Acidity cuts through the richness of the risotto's parmesan, romano, and goat cheese, keeping the dish light on the palate

COURSE 3

Filet with Lobster & Shrimp Crocchetta*

Lobster and shrimp crocchetta topped with roasted red pepper sauce, served over our 9oz wood-grilled filet. Served with grilled asparagus, roasted cauliflower and a fresh lemon wedge

🍷 DAOU CABERNET SAUVIGNON

Crafted by wine maker Daniel Daou, this cabernet is a remarkable expression of the Bordeaux-style wines for which Paso Robles is renowned. This full-bodied wine has the depth and structure to complement the flavors of the grilled filet while adding richness to the seafood accents

COURSE 4

Brownie with Mousse & Caramel Cream

House-made chocolate brownie, topped with a layer of chocolate mousse and caramel cream over chocolate sauce and garnished with whipped cream, a chocolate curl and fresh mint

🍷 PESSIMIST RED BLEND

"A Pessimist is never disappointed." This wine is a testament to the importance of memory, love, and the enduring bonds that connect us. The blend's ripe blackberry and plum flavors intensify the chocolate layers in the brownie and mousse, enhancing the richness of the dessert

*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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WINE PAIRING: DAOU ROSÉ

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WINE PAIRING: DAOU CABERNET SAUVIGNON

COURSE 4

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WINE PAIRING: PESSIMIST RED BLEND

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