

CARRABBA'S
ITALIAN GRILL®

YOU HAD ME AT
**JOSH
CELLARS**

FEBRUARY WINE DINNER
February 11 at 6:00pm | \$85 per person*

One sip is all it takes. Josh Cellars 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 Josh Cellars 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

🍷 JOSH ROSÉ

Our rosé is perfect for sunsets and warm summer days. The nose is bright with aromas of fresh strawberries, white flowers, and stone fruits. On the palate, the wine is light bodied, dry, and bursts with citrus, white peach, and strawberries, finishing with a crisp, mouthwatering finish

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

🍷 JOSH SAUVIGNON BLANC

Our Sauvignon Blanc is sunshine in a glass. The nose shows succulent aromas of citrus blossom, honeydew melon, and key lime pie over layers of pear, crème brûlée, and hints of ginger. The palate features flavors of lemon and kiwi and scents of green apple. This wine is aromatic and bright with a crisp, clean finish

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

🍷 PASO ROBLES CABERNET SAUVIGNON

Scents of bright blueberry backed by powerful, aromatic secondary notes of earth & spice. On the palate, flavors of robust plum, blackberry, coffee and vanilla

COURSE 4

Brownie with Mousse & Caramel Cream

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

🍷 JOSH LEGACY RED BLEND

The nose shows aromatic blueberry and plum backed by pepper and vanilla. On the palate, the wine shows good body, with baked plums and dark cherries, with secondary notes of roasted almonds, toasted cedar, and hazelnuts, finishing long with fine, soft tannins

*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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