CARRABBA'S
ITALIAN GRILL®

CELLAR'S GLOW

2026 HALLOWEEN WINE DINNER

OCTOBER 29 AT 4:30PM | $65 PER PERSON*

This Halloween Wine Dinner event brings bewitching thrills and an eerie glow from the wine cellar, featuring four scary-delicious courses paired with delectable wines. New flavors await around every turn. Join us and savor the night...if you dare!

SEE MENU & RSVP AT
CARRABBAS.COM/WINEDINNER

*Price excludes tax & gratuity

COURSE 1

WHIPPED RICOTTA HARVEST BRUSCHETTE**

From the depths of the cellar comes a bewitching blend of whipped ricotta, roasted beets, orange segments and arugula atop toasted sourdough, finished with pancetta and pistachios

FREAKSHOW CHARDONNAY

Bright apple and citrus flavors complement the roasted beets and orange, while the wine's creamy texture echoes the whipped ricotta

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COURSE 2

MEZZALUNA

Summoned from the witch's kettle, half-moon ravioli are stuffed with chicken, ricotta, parmesan, romano cheese and spinach, then nestled in tomato cream sauce for a hauntingly satisfying bite

APOTHIC RED BLEND

Its flavors of blackberry, black cherry and hints of vanilla complement the creamy tomato sauce, while its smooth tannins pair beautifully with the chicken, ricotta, spinach and parmesan filling for a balanced, comforting combination

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COURSE 3

GRILLED SIRLOIN* WITH BROWNED BUTTER

Forged in the flames of our wood grill, this 7oz sirloin is seasoned with our signature grill baste, olive oil and herbs, then finished with browned butter and chives. Accompanied by garlic mashed potatoes and Italian green beans, this is a wickedly delicious course

PESSIMIST RED BLEND

This wine is a bold, full-bodied pairing to the grilled sirloin. Rich blackberry and dark cherry flavors complement the wood-grilled sirloin, while notes of cocoa, spice and toasted oak pair beautifully with the nutty browned butter

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COURSE 4

DARK CHOCOLATE CRÈME BRÛLÉE WITH BORDEAUX CHERRY

Unearthed from a moonlit crypt, this dessert is veiled beneath caramelized sugar and crowned with whipped cream. At its heart lies an unblinking Bordeaux cherry, a watchful eye that beckons you to indulge

FREAKSHOW CABERNET SAUVIGNON

Layers of blackberry and black cherry complement the Bordeaux cherry garnish, while notes of dark cocoa, vanilla and toasted oak mirror the bittersweet chocolate

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Before placing your order, please notify your server if anyone in your party has a food allergy or food intolerance.
*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.
Some pasta is cooked in a shared pot, which poses a risk of cross contact with egg allergens. Wines contain sulfites.

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A NON-ALCOHOLIC BEVERAGE MAY BE SUBSTITUTED FOR THE ALCOHOLIC BEVERAGE UPON REQUEST.