

CARRABBA'S
ITALIAN GRILL®

first  flight

DUCKHORN VINEYARDS

JANUARY WINE DINNER

JANUARY 13 & 21 AT 4:30PM | \$60 PER PERSON

Join us for our first Wine Dinner of 2026, a four-course pairing event featuring Duckhorn Vineyards. Nestled in the heart of Napa, Duckhorn cultivates world-class wine with tradition, and a passion for excellence that complements each of our chefs' four authentic Italian dishes.



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

**Price excludes tax & gratuity*



JANUARY WINE DINNER



COURSE ONE

SPINACH ARANCINI

House-made with a blend of mozzarella, romano, parmesan, ricotta and cream cheeses breaded in panko, fried, and served with our sugo rosa sauce



DUCKHORN VINEYARDS SAUVIGNON BLANC

The wine's vibrant acidity and citrus-forward profile cut through the richness of the cheeses, while its subtle tropical notes complement the savory spinach and creamy sugo rosa sauce



COURSE TWO

SHRIMP FRA DIAVOLO

Linguine tossed in spicy Calabrian chile marinara sauce, topped with gremolata, wood-grilled shrimp and green onions



GOLDENEYE BY DUCKHORN PINOT NOIR

The acidity of the wine helps balance the richness of the marinara sauce while the oak of the wine enhances the smokiness of the wood-grilled shrimp



COURSE THREE

SIRLOIN SPINACI ARDENTE*

10oz wood-grilled sirloin with our signature Grill Baste, topped with spinach, crushed tomatoes, basil, garlic, and a melted five-cheese blend. Served over Italian green beans with caramelized onions and garlic



GREENWING BY DUCKHORN CABERNET SAUVIGNON

With its dark fruit intensity and lively acidity, Greenwing elevates the dish's savory depth



COURSE FOUR

CHOCOLATE CRÈME BRÛLÉE WITH STRAWBERRIES

Made with chocolate and topped with caramelized sugar, fresh strawberries, whipped cream and mint



DECOY BY DUCKHORN MERLOT

This fruit-forward wine offers notes of ripe cherry, blackberry, and subtle cocoa, which echo the dessert's chocolate base while enhancing the brightness of the strawberries

*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

