

CARRABBA'S
ITALIAN GRILL®



first flight
DUCKHORN
VINEYARDS

JANUARY WINE DINNER

JANUARY 14 & 22 AT 6:30PM | \$60 PER PERSON

Join us for our first Wine Dinner of the year, a four-course pairing event featuring Duckhorn Vineyards' exceptional wines. Duckhorn crafts balanced and expressive wines that complement 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 1

FENNEL SAUSAGE ARANCINI

Risotto blended with fennel sausage, mozzarella, grated parmesan and romano cheese, breaded and fried. Served with marinara dipping sauce



DUCKHORN SAUVIGNON BLANC

Duckhorn began producing Sauvignon Blanc in the 1980s, recognizing the grape's potential in Napa Valley. The wine's vibrant acidity and crisp citrus notes balance the richness of the risotto and complement the creaminess of the cheese

COURSE 2

SHRIMP FRA DIAVOLO**

Linguine pasta tossed with artichokes in a spicy Calabrian chile marinara sauce, topped with gremolata, wood-grilled shrimp and garnished with fresh scallions



GOLDENEYE PINOT NOIR

This wine takes its name from the Goldeneye duck, a species native to Northern California, home of Duckhorn. The acidity of the wine balances the richness of the marinara sauce, while the oak of the wine enhances the smokiness of the wood grilled shrimp

COURSE 3

SIRLOIN SPINACI ARDENTE*

Our 10oz sirloin, wood-grilled with Mr. C's Grill Baste, olive oil and herbs, topped with wilted spinach, crushed tomatoes, basil, garlic and gorgonzola cheese. Served with garlic mashed potatoes



POSTMARK CABERNET SAUVIGNON

Inspired by the spirit of travel and discovery, this wine's name suggests the journey of receiving a "postmark" from some of the most celebrated wine regions. Its full-bodied nature perfectly complements the bold flavors of sirloin

COURSE 4

CHOCOLATE PANNA COTTA WITH BERRIES

Silky panna cotta made with sweetened cream and chocolate, topped with fresh strawberries, whipped cream and mint



DECOY MERLOT

Duckhorn Vineyards is renowned as a pioneer in Merlot production and becoming more prominent in California. The wine's rich dark fruit flavors beautifully complement the chocolate panna cotta, while enhancing the vibrant, tart notes of the strawberries and raspberries

*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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COURSE 1

FENNEL SAUSAGE ARANCINI


 DUCKHORN SAUVIGNON BLANC



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COURSE 2

SHRIMP FRA DIAVOLO**

 GOLDENEYE PINOT NOIR



*

COURSE 3

SIRLOIN SPINACI ARDEnte*

 POSTMARK CABERNET
SAUVIGNON



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COURSE 4

CHOCOLATE PANNA COTTA WITH BERRIES

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