



CARRABBA'S
ITALIAN GRILL®

CALIFORNIA WINE TOUR

JULY WINE DINNER

JULY 8 & 16 AT 6:30PM | \$60 PER PERSON*

This July, we're cruising through the wine country region and bringing to life a four-course California Wine Tour event, where every sip is paired with our chefs' best to enhance your experience. This dinner features authentic Italian dishes with wines that capture the essence of the Golden State in every glass.



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

**Price Excludes tax & gratuity*



JULY WINE DINNER

STOP 1

Shrimp & Scallop Watermelon Ceviche

Poached shrimp, sea scallops, watermelon vinaigrette, red onion, zucchini, tomatoes, and basil over a bed of romaine lettuce, served with fried pasta chips

📍 "THREADCOUNT" SAUVIGNON BLANC

The name Threadcount draws inspiration from the concept of fabric and texture, which reflects the idea of weaving together various elements to create a rich and intricate wine experience. The wine's citrus notes complement the poached shrimp and scallops, while its subtle tropical fruit flavors highlight the sweetness of the watermelon vinaigrette

STOP 2

Linguine & Grilled Shrimp with Gorgonzola Cream Sauce**

Linguine tossed in a gorgonzola cream sauce with sautéed mushrooms, sundried tomatoes, parmesan and romano cheese sprinkled with walnut gremolata, then topped with wood-grilled shrimp and garnished with a fried basil leaf

📍 BELLE GLOS BALADE PINOT NOIR

Balade, meaning "wandering" in French, signifies the wine's origins from different vineyards, each contributing unique characteristics to the final blend. The wine's smooth texture and bright berry notes enhance the savory, earthy flavors of the sautéed mushrooms and the richness of the gorgonzola cream sauce

STOP 3

Parmesan Crusted Chicken with Arugula

Chicken pounded and coated with parmesan panko, sautéed, then topped with a fresh arugula and tomato salad, shredded parmesan cheese and served with grilled vegetables. Garnished with a seared lemon

📍 KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY

America's #1 selling Chardonnay for 30+ years and counting! Since 1982, Vintner's Reserve Chardonnay has been trusted for its quality and craftsmanship. The wine's bright acidity and tropical fruit notes balance the Parmesan crust while its subtle oak enhances the flavor of the grilled vegetables

STOP 4

Grilled Pound Cake

Our house-made orange zest pound cake lightly grilled to perfection served over a drizzled balsamic glaze, topped with macerated strawberries, blueberries and raspberries, garnished with whipped cream and fresh mint

📍 DECOY MERLOT

Duckhorn Vineyards is recognized as a pioneer of Merlot. Founded in 1976, the winery initially focused on crafting premium, high-end wines with a special emphasis on Merlot. The wine's dark fruit flavors, such as black cherry and plum, complement the berries, while its subtle oak enriches the caramelized notes of the grilled pound cake

**ITEM CONTAINS OR MAY CONTAIN NUTS.

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