CARRABBA'S

SUMMER WINE TOUR

JULY WINE DINNER

JULY 8 AT 6:00PM | \$65 PER PERSON*

This July, we're cruising through the wine country region and bringing to life a four-course Summer 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 season in every glass.



SEE MENU & RSVP AT 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

SILVER GATE SAUVIGNON BLANC

The Sauvignon Blanc is a crisp and refreshing white wine, showcasing vibrant notes of grapefruit, citrus, and tropical fruits which enhances the natural sweetness of the watermelon while cutting through the richness of the seafood

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

STEMMARI PINOT NOIR

The name "Stemmari" is derived from the Italian word "stemma," meaning "coat of arms," symbolizing the winery's commitment to tradition and nobility. The wine's red berry notes and subtle earthiness create a contrast to the creamy, tangy cheese sauce, while its bright acidity lifts the dish

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

Strawberry Cheesecake

Creamy New York-style cheesecake topped with our strawberry purée

14 HANDS MERLOT

The name "14 Hands" is inspired by the wild horses that once roamed the eastern Washington region. These horses were measured 14 hands tall. This merlot enhances the cheesecake's sweetness and adds depth with its dark fruit flavors

**ITEM CONTAINS OR MAY CONTAIN NUTS



