

CARRABBA'S  
ITALIAN GRILL®

# SUMMER — IN THE — VALLEY

JUNE WINE DINNER



JUNE 3 & 25 | \$60 PER PERSON\*

There's nothing quite like the magic of a summer evening in Napa or Sonoma Valley — the golden light, rolling vineyards, and a glass of exceptional wine in hand. Let us transport you to Summer in the Valley, a four-course Italian dinner paired with wines from California's most iconic wine regions.



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

*\*Price Excludes tax & gratuity*

# JUNE WINE DINNER

## COURSE 1

### SUMMER SHRIMP SALAD

Chilled shrimp, spinach, romaine, tomatoes, red onion, zucchini and strawberries tossed in a lemon-strawberry vinaigrette and topped with ricotta salata



### IMAGERY SAUVIGNON BLANC

Every bottle of Imagery wine features original label artwork, reinforcing the brand's dedication to both artistry and winemaking. The wine's bright citrus and crisp acidity pair wonderfully with the chilled shrimp, while its tropical fruit notes complement the lemon-strawberry vinaigrette

## COURSE 2

### SPAGHETTI CARBONARA WITH SCALLOPS

Spaghetti tossed in a rich cream sauce with eggs, parmesan and romano cheese, diced tomatoes and bacon topped with wood-grilled sea scallops



### MEIOMI PINOT NOIR

The name "Meiomi" is derived from a Native American word meaning "coast," reflecting the winery's dedication to sourcing grapes from California's coastal regions. The wine's bright berry notes and soft tannins complement the creamy sauce, while its subtle acidity cuts through the richness of the bacon and cheese

## COURSE 3

### PARMESAN CRUSTED SIRLOIN\*

Our 10oz wood-grilled sirloin with our signature Mr. C's Grill Baste, olive oil and herbs topped with a golden cheesy parmesan crust. Served with grilled vegetables



### JOSH CELLARS CABERNET SAUVIGNON

This Cabernet Sauvignon was the first wine made by Josh Cellars. The wine's dark berry notes, hints of vanilla, and toasted oak complement the richness of the parmesan crust, while the wood-grilled char on the sirloin enhances the wine's subtle smokiness

## COURSE 4

### LIMONCELLO BREAD PUDDING

House-made limoncello and vanilla custard-soaked brioche bread with limoncello syrup and vanilla ice cream



### CONUNDRUM RED BLEND

Charles F. Wagner, founder of Caymus Vineyards, would often blend different wines at the dinner table to create unique flavors that complemented their meals. The wine's ripe berry notes, hints of chocolate, and warm spice provide a balanced counterpoint to the bright citrusy sweetness of the limoncello

\*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.

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 IMAGERY SAUVIGNON BLANC



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# AGED TO PERFECTION

## JUNE BOURBON DINNER

**JUNE 10 & 18 • 6:30PM | \$70 PER PERSON\***

There's nothing better than gathering with friends to share great food and unforgettable bourbon aged to perfection. Join us for a special four-course Italian dinner, perfectly paired with exceptional bourbons that highlight the craftsmanship behind each sip.



SEE MENU & RSVP AT  
[CARRABBAS.COM/WINEDINNER](http://CARRABBAS.COM/WINEDINNER)

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# JUNE BOURBON DINNER

## FOUR COURSES

## COURSE PAIRINGS

### SHRIMP MANDOLA

Named after one of the Carrabba's founders, Damian Mandola—Shrimp, asparagus, roasted red pepper and herbs topped with our lemon butter sauce and served with toasted garlic bread

1

### MAKER'S MARK OLD FASHIONED

Maker's Mark Old Fashioned showcases the rich, wheated character of Maker's Mark Bourbon. It is smooth and well-balanced with rich caramel, vanilla, and toasted oak complemented by hints of orange zest and aromatic bitters

### PASTA GEORGIO

Named for the late Vice President of Operations George Minutaglio who loved Mama Mandola's original family meatball recipe from the early 1900's that we still use today. This dish combines all of his favorites—meatballs, bell peppers, romano and parmesan cheese tossed in our roasted red pepper sauce, then topped with mozzarella and baked to perfection

2

### ANGEL'S ENVY BOURBON

The small percentage of spirit lost each year during barrel aging to evaporation is traditionally called the "angel's share." Founder Lincoln Henderson joked that if the angel's share is what evaporates then the angel's envy is what's left in the barrel. Subtle notes of vanilla, maple syrup and toasted nuts with a clean lingering sweetness

### 22OZ PORK CHOP WITH SWEET BOURBON BUTTER\*

Our 22oz double bone-in pork chop wood-grilled with our signature Mr. C's Grill Baste, olive oil and herbs, topped with a sweet bourbon compound butter. Served with cauliflower mash garnished with roasted tomatoes and asparagus

3

### BUFFALO TRACE

Buffalo Trace Distillery holds the title of oldest continually operating distillery in America. The name "Buffalo Trace" refers to the ancient buffalo trackway that crosses the Kentucky River in Franklin County, Kentucky where Buffalo Trace is made. Pleasantly sweet to the taste with notes of brown sugar and spice

### SOGNO FIORE

A sweet spin on our signature dessert—layers of rich fudge brownie, with chocolate mousse and fresh whipped cream, topped with chocolate shavings and served in our bourbon fiore glass

4

### ELIJAH CRAIG

Elijah Craig was an American preacher and entrepreneur, and was the first to char oak barrels which earned him the name "The Father of Bourbon". It offers a rich and well-balanced profile with notes of caramel, vanilla, and toasted oak, complemented by warm baking spices like cinnamon and nutmeg

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MAKER'S MARK OLD FASHIONED



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ANGEL'S ENVY BOURBON



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BUFFALO TRACE



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ELIJAH CRAIG

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