

CARRABBA'S
ITALIAN GRILL®

SUMMER — IN THE — VALLEY

JUNE WINE DINNER



JUNE 3 • 6PM | \$65 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

**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



JOSH SAUVIGNON BLANC

Josh Cellars was founded in 2007 by Joseph Carr in honor of his father, Josh Carr.

This wine is bright and crisp, with flavors of lemon and kiwi in the glass, enhancing the natural sweetness of the shrimp while complementing the fresh salad ingredients

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

A California red wine known for its rich, balanced flavors. The wine's ripe dark berry, vanilla, and toasty oak notes complement the creamy, smoky, and salty elements of carbonara

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



7CELLARS CABERNET SAUVIGNON

7Cellars was founded in 2015 by John Elway, the legendary NFL quarterback, in partnership with Rob Mondavi Jr., a fourth-generation Napa Valley winemaker. The wine's blackberry and plum notes complement the savory Parmesan crust, while its hints of oak, enhance the steak's charred, crispy texture

COURSE 4

LIMONCELLO BREAD PUDDING

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



ONE HOPE RED BLEND

The company was built on the belief that great wine can change the world, with a portion of every bottle sold supporting various nonprofit organizations. The wine's berry flavors and hints of spice complement the custard-like texture of the bread pudding while balancing its sweet-tart limoncello glaze

*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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