

CARRABBA'S  
ITALIAN GRILL®

# CALIFORNIA — WINE TOUR —

JUNE WINE DINNER



JUNE 2 & 10 AT 6:30PM | \$60 PER PERSON\*

Join us for a four-course wine dinner that takes you on a culinary journey through the rolling vineyards of California. Each sip and every bite is a thoughtfully crafted pairing. Enjoy summer-inspired Italian dishes perfectly matched to each wine, making every course a true taste of the season.



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

\*Price excludes tax & gratuity

# JUNE WINE DINNER



## COURSE 1

### Shrimp Summer Salad

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



### Imagery Sauvignon Blanc

This wine has bright citrus and crisp acidity which pair wonderfully with the chilled shrimp while tropical fruit notes complement the lemon-strawberry vinaigrette



## COURSE 2

### Spaghetti Carbonara with Chicken

Spaghetti, grated parmesan, romano cheese and bacon tossed in a rich and creamy sauce with eggs, topped with diced tomatoes and wood-grilled chicken



### Meiomi Pinot Noir

Its bright berry notes, soft tannins and subtle acidity complement the creamy sauce and the richness of the bacon and cheese



## COURSE 3

### Parmesan-Crusted Sirloin\*

Wood-grilled sirloin with our signature grill seasoning, olive oil and herbs, topped with a parmesan crust. Served with grilled vegetables



### Josh Cellars Cabernet Sauvignon

The wine's dark berry notes, hint 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

### Lemon Ice Box Pie

A creamy and tangy lemon filling nestled in a buttery graham cracker crust garnished with whipped cream, lemon zest and fresh basil chiffonade



### Conundrum Red Blend

Ripe berry flavors with hints of chocolate and warm spice create a rich, balanced contrast to bright, citrusy lemon sweetness

\*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.

CARRABBA'S  
ITALIAN GRILL®

# CASK & BARREL

FEATURING  
UNCLE NEAREST

JUNE BOURBON DINNER  
JUNE 16 & 24 AT 6:30PM | \$70 PER PERSON\*

There's nothing quite like 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 craftsmanship behind each sip. From bold, smoky notes to smooth, caramel warmth, every pairing is designed to enhance your experience. It's an evening to savor, celebrate, and toast to the good things in life.



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*\*Price excludes tax & gratuity*

# JUNE BOURBON DINNER



## COURSE 1

### Italian Shrimp & Grits

Wood-grilled shrimp tossed in an Italian BBQ sauce over creamy garlic parmesan polenta and garnished with fresh chives



### SICILIAN BOURBON SOUR

The rich caramel and warm baking spice of Nearest Green echo the smoky char of the shrimp, while bright blood orange cuts through the creamy polenta for a beautifully balanced finish



## COURSE 2

### Spicy Rigatoni Bolognese

Rigatoni pasta in a spicy bolognese meat sauce with bacon, romano and parmesan cheese



### NEAREST GREEN

The pasta delivers savory depth and heat, while the bourbon adds warmth, sweetness, and structure



## COURSE 3

### Pork Chops\* with Sweet Bourbon Butter

Two 12oz bone-in wood-grilled pork chops with our signature grill baste topped with a salted caramel bourbon butter, served with garlic mashed potatoes and grilled asparagus



### UNCLE NEAREST 1884

Notes of caramel, vanilla, and warm baking spice echo the bourbon butter while toasted oak complements the smoky char from the grill



## COURSE 4

### Peach Crumble

An Italian spin on a Southern classic—warm baked peaches in a cinnamon and brown sugar syrup under a sweet, golden-brown crumble topping with vanilla ice cream and salted caramel



### VANILLA BEAN OLD FASHIONED

The vanilla-forward Old Fashioned enhances the cobbler's warm, caramelized flavors while the Uncle Nearest 1884's spice and oak provide depth and balance, elevating this Southern-Italian twist into a fully rounded dessert experience

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