

CARRABBA'S
ITALIAN GRILL®

MAY WINE DINNER

Featuring

BROWNE

FAMILY VINEYARDS



MAY 13 AT 6:00PM | \$80 PER PERSON*

Join us this May for a Wine Dinner featuring Browne Family Vineyards, the renowned winery from Washington's Columbia Valley, known for their quality and tradition.

Browne Forest Project Wines are part of Browne Family Vineyards' sustainability initiative, where every bottle sold contributes to reforestation efforts. The project supports planting trees in regions impacted by deforestation, aligning with the winery's commitment to environmental stewardship.

Experience bold, expressive flavors perfectly paired with innovative Italian dishes.
Reserve your seat today.



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

**Price excludes tax & gratuity*

MAY WINE DINNER

COURSE 1

CREAMY TARRAGON SHRIMP BRUSCHETTE

Baked garlic bread, topped with wood-grilled shrimp, tossed in a tarragon cream sauce and garnished with diced tomatoes



BROWNE FOREST PROJECT CHARDONNAY

Lush and creamy with notes of ripe pear, vanilla, and a hint of toasted oak

COURSE 2

LINGUINE SOSTANZA

Sostanza, meaning "sustenance" in Italian, was a quick dish Grandma Mandola and Mama Grace would prepare for the family. Linguine tossed in crushed tomatoes, garlic, and olive oil with artichoke hearts, mushrooms, spinach and topped with ricotta salata



BROWNE FOREST PROJECT RED BLEND

Smooth and bold, bursting with dark berries, cocoa, and a touch of spice

COURSE 3

TUSCAN-GRILLED FILET WITH CRAB SCAMPI*

Our filet, wood-grilled with Mr. C's Grill Baste, olive oil and herbs topped with a creamy lemon butter, garlic and crab sauce. Served with a side of Zucchini Stefano with shredded parmesan and roasted red potatoes drizzled with roasted garlic aioli



BROWNE FOREST PROJECT PINOT NOIR

Silky and elegant, with bright cherry, raspberry, and a whisper of earthiness

COURSE 4

CHOCOLATE WALNUT BROWNIE WITH RASPBERRIES **

A rich, warm brownie topped with walnuts, chocolate chips, and vanilla ice cream over chocolate sauce, garnished with fresh raspberries and mint



BROWNE FOREST PROJECT CABERNET SAUVIGNON

Rich and structured, showcasing blackberry, dark chocolate, and a velvety finish

*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. **ITEM CONTAINS OR MAY CONTAIN NUTS.

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