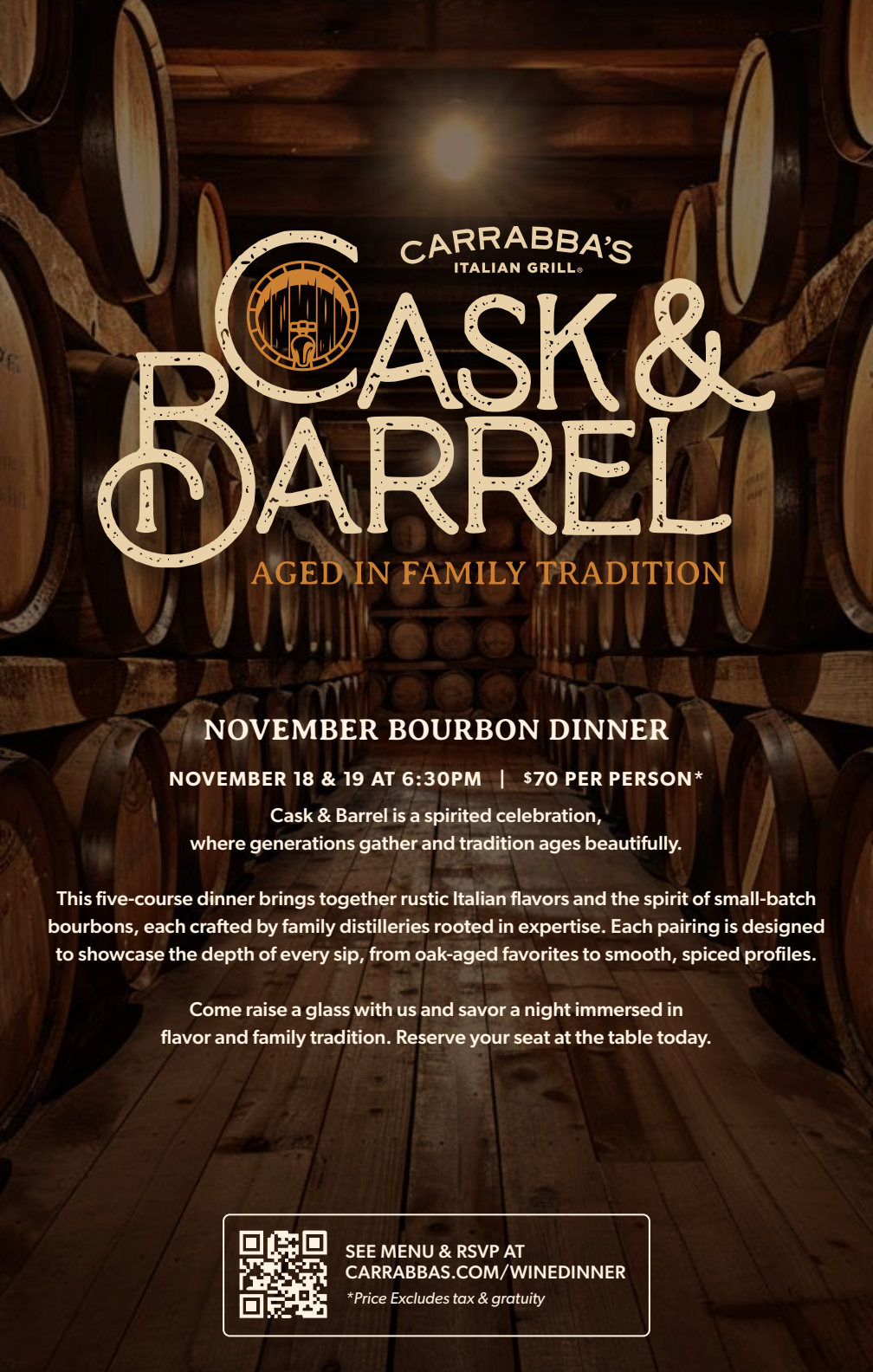




CARRABBA'S
ITALIAN GRILL®

CASK & BARREL

AGED IN FAMILY TRADITION

NOVEMBER BOURBON DINNER

NOVEMBER 18 & 19 AT 6:30PM | \$70 PER PERSON*

Cask & Barrel is a spirited celebration,
where generations gather and tradition ages beautifully.

This five-course dinner brings together rustic Italian flavors and the spirit of small-batch bourbons, each crafted by family distilleries rooted in expertise. Each pairing is designed to showcase the depth of every sip, from oak-aged favorites to smooth, spiced profiles.

Come raise a glass with us and savor a night immersed in
flavor and family tradition. Reserve your seat at the table today.



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

**Price Excludes tax & gratuity*

NOVEMBER BOURBON DINNER

COURSE 1

Creamy Potato Parmesan Soup

Diced potatoes in a creamy chicken base with parmesan cheese and garnished with fresh chives

COURSE 2

Grilled Wings

Wood-grilled wings prepared with Mr. C's Grill Baste, olive oil, herbs and Calabrian chile butter



FIG BOURBON SOUR

Elijah Craig bourbon, house-made rosemary syrup, fig and sweet & sour. Elijah Craig was an American preacher and entrepreneur. He was the first to char oak barrels which earned him the name "The Father of Bourbon". The bourbon brings rich caramel, vanilla, and oak notes that mirror the smoky depth of the wings

COURSE 3

Rigatoni with Rosemary Cream and Sausage

Rigatoni pasta in a garlic rosemary cream sauce, sauteed mushrooms and roasted tomatoes. Topped with crumbled Italian fennel sausage



ITALIAN BUCK

Jack Daniel's whiskey, Il Tramonto Limoncello, lemon juice topped with Gosling's ginger beer. Using a unique charcoal mellowing process, Jack Daniel's created its signature smooth Tennessee whiskey. The bright, citrusy effervescence of the cocktail complements the creamy rosemary sauce

COURSE 4

Delmonico* with Gorgonzola Walnut Butter **

Wood-grilled Delmonico prepared with Mr. C's Grill Baste, olive oil and herbs topped with a creamy gorgonzola walnut butter with toasted walnuts. Served with creamed spinach



NONSTOP TO VENICE

Uncle Nearest 1884, Aperol, Amaro Nonino and sweet and sour. Nathan "Nearest" Green, a formally enslaved man who was the first known African American master distiller taught Jack Daniel how to make whiskey. The bourbon amplifies the savory, nutty, and creamy flavors of the dish while balancing the richness of the steak

COURSE 5

Cookies & Crème Brûlée

Classic vanilla crème brûlée topped with caramelized sugar, whipped cream and fresh strawberries accompanied by a Chocolate Chip Old Fashioned garnished with a freshly baked chocolate chip cookie



CHOCOLATE CHIP COOKIE OLD FASHIONED

Bulleit bourbon, vanilla, and chocolate bitters garnished with a colossal chocolate chip cookie. This bourbon is inspired by a 19th-century recipe created by Augustus Bulleit. The bourbon's spice, vanilla, and toasty oak complement the silky vanilla custard of the crème brûlée

*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.

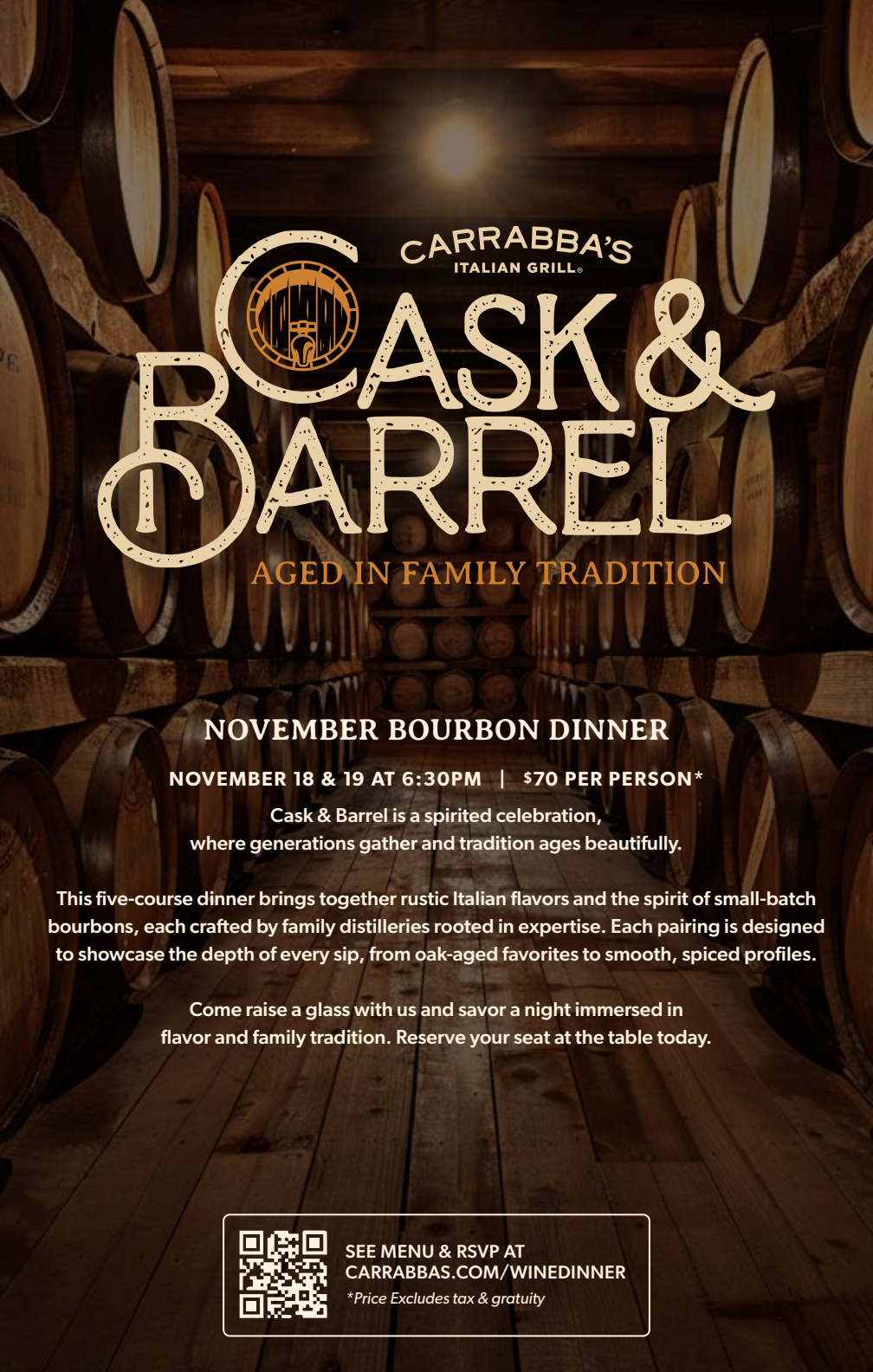
**ITEM CONTAINS OR MAY CONTAIN NUTS.

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25-11-25-TEST-MENU



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Grilled Wings

Wood-grilled wings prepared with Mr. C's Grill Baste, olive oil, herbs and Calabrian chile butter



**FIG BOURBON SOUR FEATURING
ELIJAH CRAIG BOURBON**



COURSE 3

Rigatoni with Rosemary Cream and Sausage

Rigatoni pasta in a garlic rosemary cream sauce, sautéed mushrooms and roasted tomatoes. Topped with crumbled Italian fennel sausage



**ITALIAN BUCK FEATURING
JACK DANIEL'S WHISKEY**



COURSE 4

Delmonico* with Gorgonzola Walnut Butter **

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**NONSTOP TO VENICE FEATURING UNCLE
NEAREST 1884 SMALL BATCH WHISKEY**



COURSE 5

Cookies & Crème Brûlée

Classic vanilla crème brûlée topped with caramelized sugar, whipped cream and fresh strawberries accompanied by a Chocolate Chip Old Fashioned garnished with a freshly baked chocolate chip cookie



**CHOCOLATE CHIP COOKIE OLD FASHIONED
FEATURING BULLEIT BOURBON**

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25-11-25-TEST-INVITE