CARRABBA'S
ITALIAN GRILL®

AGED TO PERFECTION

A FAMILY TRADITION

NOVEMBER 2026 BOURBON DINNER
NOVEMBER 17 AT 6:00PM | $75 PER PERSON*

Join us for a spirited celebration, where tradition ages beautifully. This five-course dinner brings together rustic Italian flavors and the spirit of small-batch bourbons, crafted by distilleries rooted in expertise. Each pairing showcases depth in every sip. Raise a glass with us and reserve your seat today.



SEE MENU & RSVP AT
CARRABBAS.COM/WINEDINNER

*Price excludes tax & gratuity



COURSE 1

AMUSE-BOUCHE: CREAMY POTATO PARMESAN

Diced potatoes in a rich, creamy chicken base, topped with parmesan cheese and fresh chives



COURSE 2

KALE SALAD WITH FENNEL & CITRUS

Fresh kale with orange segments, shaved fennel and red onion, tossed in Italian vinaigrette dressing and topped with freshly grated cheese and toasted garlic-herb streusel

NON-STOP TO VENICE

Elijah Craig, Aperol, Amaro Nonino, apple and sweet & sour. The crisp apple and citrus notes in the cocktail beautifully complement the fresh orange segments and fennel, while Aperol's bittersweet orange character enhances the salad's bright, zesty flavors



COURSE 3

RIGATONI ALLA VODKA WITH BURRATA**

Rigatoni in our tomato alla vodka cream sauce, topped with seasoned burrata, fresh basil then finished with pesto and extra virgin olive oil

BASIL HAYDEN TASTER

Named after Basil Hayden Sr., a pioneering distiller who began crafting bourbon in the late 1700s, it features a higher rye mash bill than many traditional bourbons, giving it a distinctive hint of spice while remaining exceptionally easy to sip



COURSE 4

RIBEYE* WITH GORGONZOLA WALNUT BUTTER**

Our wood-grilled ribeye seasoned with Mr. C's Grill Baste, olive oil, and herbs, topped with gorgonzola walnut butter and toasted walnuts. Served with braised Italian greens of kale, spinach, red onion, and bacon

BUFFALO TRACE TASTER

The Buffalo Trace distillery's name honors the ancient buffalo paths that early American pioneers followed westward. It offers notes of caramel, vanilla brown sugar, and toffee layered with hints of spice



COURSE 5

SALTED CARAMEL BUDINO**

Rich salted caramel pudding, drizzled with salted caramel sauce with sea salt and whipped cream. Finished with crushed amaretti cookies

ITALIAN NIGHTCAP

Four Roses bourbon, Disaronno amaretto, Tiramisu liqueur, crème de cacao and amaretti cookie. The warm vanilla and baking spice notes of the bourbon complement the rich salted caramel while the Disaronno echoes the dessert's toasted nutty flavors

BEFORE PLACING YOUR ORDER, PLEASE NOTIFY YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY OR FOOD INTOLERANCE.
*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. SOME PASTA IS COOKED IN A SHARED POT, WHICH POSES A RISK OF CROSS CONTACT WITH EGG ALLERGENS.

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A NON-ALCOHOLIC BEVERAGE MAY BE SUBSTITUTED FOR THE ALCOHOLIC BEVERAGE UPON REQUEST.