



THE JUSTIN STORY

A PASO ROBLES TASTING

Wine Dinner

October 14 at 6:00 pm | \$85 per person*

This October, we're uncorking something truly special - a wine dinner that's equal parts passion and indulgence. Dive into the world of JUSTIN, where every bottle is exceptional from every angle.

JUSTIN combines traditional Old World methods with New World technology like the "Air Knife", an ingenious process invented by JUSTIN winemakers which boosts grape quality and efficiency. Paired with five expertly crafted Italian courses, each pour brings a blend of the Old and New World traditions to the table.



OCTOBER WINE DINNER

COURSE 1

Wild Mushroom Soup

A blend of wild mushrooms, cream and onions, drizzled with olive oil and a garlic bread crostini garnish



Prosecco

COURSE 2

Shrimp Salad with Roasted Beets

Spinach, roasted beets, tomatoes, red onion and bacon with romano and parmesan cheese, tossed in gorgonzola vinaigrette. Topped with wood-grilled shrimp, and crumbled gorgonzola



Justin Sauvignon Blanc

Founded in 1981 by Justin Baldwin, JUSTIN Vineyards & Winery was established with a clear goal: to make world-class wines in Paso Robles, California. It highlights the shrimp, balances the gorgonzola, and brightens the earthy beets and vinaigrette

COURSE 3

Penne with Chicken & Garlic Rosemary Cream

Penne pasta in a garlic rosemary cream sauce with sautéed mushrooms and sun-dried tomatoes



Justin Chardonnay

As the winery's reputation grew, so did its portfolio. JUSTIN Chardonnay was developed to bring a Paso expression of California's favorite white grape to life. The creamy, and savory layers of the dish are a natural match for the rounded, fruit-forward, and lightly oaked profile of the wine

COURSE 4

Filet & Lobster Béarnaise*

Wood-grilled filet with Mr. C's Grill Baste, olive oil and herbs topped with lobster meat and a creamy tarragon Béarnaise sauce. Served with a twice-baked parmesan potato and grilled asparagus



Justin Cabernet Sauvignon

This cabernet was born from a passion for Bordeaux. It's a bold, refined red that represents the heart of the winery and the spirit of California winemaking at its best. This is a power pairing that's all about bold elegance. The wine's dark fruit, and spice flavors enhance the savory depth of the filet

COURSE 5

Blackberry Sangria Brûléed Cheesecake

Our New York-style cheesecake, brûléed and served over a blackberry sangria sauce with fresh strawberries and blackberries, garnished with an orange twist



Landmark Vineyards Overlook Pinot Noir

Landmark Vineyards was founded in 1974 in Windsor, CA, by agricultural heirs—including descendants of John Deere. This wine offers just the right combination of fruit brightness, acidity, and finesse to complement the lush texture and dark berry flavors of the cheesecake

*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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CARRABBA'S
ITALIAN GRILL®

WHISPERS FROM THE CELLAR

A HALLOWEEN EVENT



October 30 at 6:30pm | \$65 per person*

Welcome to a night of scary good food and wine as we celebrate Halloween with a deliciously eerie twist! Indulge in four delicious courses, each paired with delectable wines. Expect thrills, chills and flavors that will leave you bewitched. Enjoy – if you dare!



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

*Price Excludes tax & gratuity

A HALLOWEEN EVENT

COURSE 1

Mr. C's Antipasti

This hauntingly delicious first course summons prosciutto, fontina, olives, grilled focaccia, chopped burrata, fig jam, and chocolate curls. Named in honor of the Carrabba's family patriarch, it's a wickedly fun way to begin your spooktacular evening



FREAKSHOW CHARDONNAY

Freakshow's first white wine lures you in with a siren named Madison, whose eerie beauty haunts the circus-themed label. Its razor-sharp acidity cuts through the richness of creamy burrata, fig jam, and savory bites like prosciutto and olives. A chillingly smooth opening act

COURSE 2

Mezzaluna

Beware the bite... half-moon ravioli are stuffed with a blend of chicken, ricotta, parmesan, romano cheese, and spinach — all cloaked in tomato cream sauce. One taste, and you'll be enchanted by flavor



APOTHIC RED BLEND

Inspired from the ancient Apotheca, where winemakers once guarded their most spellbinding blends, Apothic Red enchants with its velvety body and deep, dark fruit flavors. This pairing is a hauntingly delicious duo you can't resist

COURSE 3

Bone-In Pork Chop*

This bone-in pork chop rises from the flames, wood-grilled and basted with our signature Mr. C's Grill Baste, a secret potion of olive oil and herbs. Crowned with a bewitching sweet maple brown butter and served alongside creamy fontina & mushroom risotto and garlic spinach



FREAKSHOW CABERNET SAUVIGNON

Step right up to the main attraction: Freakshow Cabernet. Its bold, spine-tingling blend of dark fruit and spice dares to dance with the smoky, herbaceous flavors of the wood-grilled pork chop. With circus flair, it's a wine that performs its spooky magic with every sip

COURSE 4

Pistachio Caramel Affogato**

A frightfully delicious dessert: Vanilla ice cream topped with house-made pistachio brittle and salted caramel sauce. Served with Café Boom Boom to pour over top



CAFE BOOM BOOM

A bewitching blend of espresso, Kahlua, Baileys Irish Cream, and Grand Marnier. Rich, velvety, and charged with a jolt of energy, it's the perfect potion to end your ghastly gathering. One sip and — boom — whispered magic unfolds

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