

CARRABBA'S
ITALIAN GRILL®

ORIN SWIFT

Beyond the Label

WINE DINNER

OCTOBER 14 & 22 AT 4:30 PM | \$80 PER PERSON*

This October, we're uncorking something truly special – a wine dinner that's equal parts art, passion, and indulgence. Dive into the world of Orin Swift Cellars, where every bottle is a masterpiece and every label tells a tale.

Renowned for their daring designs and expressive blends, Orin Swift Cellars wines invite you to look beyond the surface. Paired with five expertly crafted Italian courses, each pour brings a new layer of meaning to the table.

One experience. Five courses. Endless stories. Join us for a sensory journey that goes far *Beyond the Label*.



SEE MENU & RSVP AT
[CARRABBAS.COM/WINEDINNER](https://carrabbas.com/winedinner)
*Price excludes tax & Gratuity

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



Riondo 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



Blank Stare Sauvignon Blanc

The goal was to create a wine with lively acidity and minerality, similar to an old world Sauvignon Blanc while still retaining the Orin Swift signature style. The wine enhances the freshness of the salad while balancing the richness of the cheeses and seafood



COURSE 4

Filet & Lobster Béarnaise*

Wood-grilled 8oz filet with Mr. C's Grille 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



Advice From John Merlot

Inspired by a creative storytelling project by the founder's long-time executive assistant, Samantha Smith, who spent years collecting real, anonymous messages left on the walls of public restrooms across the U.S. turned coffee table book. The filet's rich, savory character and the earthy depth of the béarnaise sauce are elevated by the Merlot's notes of black cherry, plum, and soft spice

COURSE 3

Penne with Chicken & Garlic Rosemary Cream

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



Abstract Red Blend

Abstract reflects Dave Phinney's creative spirit and dedication to quality in this Grenache based blend with Syrah, and Petite Sirah. The creamy sauce and savory rosemary bring out the lush blackberry, plum, and cocoa notes in the blend



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



8 Years in the Desert Red Blend

Dave Phinney was unable to make Zinfandel wines for eight years, which led to an opportunity to explore the diverse varietals of California upon the end of the ban, crafting this Zinfandel blend which launched Orin Swift wines. The wine is a blend of Zinfandel, Petite Sirah, Syrah, and Grenache, with notes of blackberry, fig, and warm spice, amplifies the dark fruit topping

*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 4:30pm | \$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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