

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

**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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