

CARRABBA'S
ITALIAN GRILL®

BEYOND *The* LABEL

AN EVENING WITH

ORIN SWIFT



OCTOBER 2026 WINE DINNER

OCTOBER 13 & 21 AT 4:30PM | \$80 PER PERSON*

Join us for our pairing event celebrating the wines of Orin Swift. While Orin Swift is known for its iconic bottle designs, this evening invites you to go Beyond the Label. Discover what happens when their incredible wines are perfectly paired with five delicious Italian courses, created especially for this dinner event.



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

*Price excludes tax & gratuity



COURSE 1

MUSHROOM & THYME ARANCINI

Our house-made arancini blended with risotto, mushrooms, parmesan and romano cheese, breaded and fried. Served over herb parmesan aioli and garnished with fresh chives

LA MARCA PROSECCO

Its crisp bubbles and bright citrus and pear notes cut through the creamy risotto and parmesan aioli, while complementing the earthy mushrooms and fresh thyme



COURSE 2

ROMAINE & SPINACH SALAD

A fresh mix of romaine and spinach dressed in a gorgonzola vinaigrette with red onion, roasted beets and grape tomatoes topped with bacon and crumbled gorgonzola cheese

BLANK STARE SAUVIGNON BLANC

This sauvignon blanc's bright citrus and tropical fruit flavors complement the fresh greens and sweet beets, while its crisp acidity balances the rich gorgonzola and smoky bacon for a refreshing, well-rounded pairing



COURSE 3

BRAISED SHORT RIB RAGU

Braised short rib in our pomodoro sauce over creamy parmesan polenta, topped with panko gremolata and garnished with a fried basil leaf

ABSTRACT RED BLEND

Its bold dark fruit flavors, hints of spice and vanilla, and full-bodied texture complement the richness of the braised beef and creamy parmesan polenta, while its balanced acidity enhances the pomodoro sauce



COURSE 4

FILET* WITH SHRIMP & ROASTED TOMATO BÉARNAISE

Wood-grilled 9oz filet with Mr. C's Grill Baste, olive oil and herbs topped with shrimp with a roasted tomato béarnaise sauce to pour. Served with a twice-baked parmesan potato and blanched asparagus

BLOODLINES CABERNET SAUVIGNON

This wine's rich blackberry and black cherry flavors complement the grilled filet, while its smooth tannins stand up to the roasted tomato béarnaise



COURSE 5

ORANGE PANNA COTTA

Silky orange panna cotta made with sweetened cream topped with brownie crumble and garnished with whipped cream, orange zest, fresh mint and a chocolate curl

8 YEARS IN THE DESERT RED BLEND

Its blackberry and dark cherry flavors complement the creamy dessert, while notes of chocolate, vanilla, and baking spice echo the brownie crumble and chocolate curl

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON 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. WINES CONTAINS SULFITES.

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



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CARRABBA'S
ITALIAN GRILL®

CELLAR'S GLOW

2026 HALLOWEEN WINE DINNER



OCTOBER 29 AT 4:30PM | \$65 PER PERSON*

This Halloween Wine Dinner event brings bewitching thrills and an eerie glow from the wine cellar, featuring four scary-delicious courses paired with delectable wines. New flavors await around every turn. Join us and savor the night...if you dare!



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

*Price excludes tax & gratuity

COURSE 1

WHIPPED RICOTTA HARVEST BRUSCHETTE**

From the depths of the cellar comes a bewitching blend of whipped ricotta, roasted beets, orange segments and arugula atop toasted sourdough, finished with pancetta and pistachios

FREAKSHOW CHARDONNAY

Bright apple and citrus flavors complement the roasted beets and orange, while the wine's creamy texture echoes the whipped ricotta

COURSE 2

MEZZALUNA

Summoned from the witch's kettle, half-moon ravioli are stuffed with chicken, ricotta, parmesan, romano cheese and spinach, then nestled in tomato cream sauce for a hauntingly satisfying bite

APOTHIC RED BLEND

Its flavors of blackberry, black cherry and hints of vanilla complement the creamy tomato sauce, while its smooth tannins pair beautifully with the chicken, ricotta, spinach and parmesan filling for a balanced, comforting combination

COURSE 3

GRILLED SIRLOIN* WITH BROWNE BUTTER

Forged in the flames of our wood grill, this 7oz sirloin is seasoned with our signature grill baste, olive oil and herbs, then finished with browned butter and chives. Accompanied by garlic mashed potatoes and Italian green beans, this is a wickedly delicious course

PESSIMIST RED BLEND

This wine is a bold, full-bodied pairing to the grilled sirloin. Rich blackberry and dark cherry flavors complement the wood-grilled sirloin, while notes of cocoa, spice and toasted oak pair beautifully with the nutty browned butter

COURSE 4

DARK CHOCOLATE CRÈME BRÛLÉE WITH BORDEAUX CHERRY

Unearthed from a moonlit crypt, this dessert is veiled beneath caramelized sugar and crowned with whipped cream. At its heart lies an unblinking Bordeaux cherry, a watchful eye that beckons you to indulge

FREAKSHOW CABERNET SAUVIGNON

Layers of blackberry and black cherry complement the Bordeaux cherry garnish, while notes of dark cocoa, vanilla and toasted oak mirror the bittersweet chocolate

Before placing your order, please notify your server if anyone in your party has a food allergy or food intolerance.

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Some pasta is cooked in a shared pot, which poses a risk of cross contact with egg allergens. Wines contain sulfites.