

CARRABBA'S  
ITALIAN GRILL®

# VINE & VINTAGE

**THE BEST OF PASO ROBLES**

SEPTEMBER WINE DINNER

**SEPTEMBER 9 & 17 AT 6:30PM | \$60 PER PERSON\***

Paso Robles, California, is renowned for its bold reds, expressive blends, and masterful winemaking. This September, immerse yourself in the artistry of this celebrated region at Vine & Vintage, a four-course culinary experience crafted to delight the senses. Indulge in expertly paired wines that showcase the passion, and history behind every bottle.

Join us for an unforgettable evening of exceptional flavors. Swirl, sip, and savor – because each pour tells a story, each bite enhances the journey.



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

\*PRICE EXCLUDES TAX & GRATUITY

# SEPTEMBER WINE DINNER

## COURSE 1

### Fennel Sausage Arancini

Risotto blended with fennel sausage, mozzarella, grated parmesan and romano cheese, breaded and fried. Served with marinara dipping sauce



### J. LOHR 'SEVEN OAKS' CABERNET SAUVIGNON

Sourced primarily from their esteemed vineyards in Paso Robles, this Cabernet showcases the region's ideal conditions for producing robust and flavorful red wines. This wine brings depth, dark fruit, and a touch of spice, enhancing the hearty flavors of the arancini

## COURSE 2

### Rigatoni Poverella

Rigatoni pasta in a creamy garlic white wine sauce with parmesan cheese, roasted red peppers, artichoke hearts, kalamata olives, sun-dried tomatoes and crumbled fennel sausage



### PESSIMIST RED BLEND

This wine serves as a tribute to the significance of memory, love, and the lasting connections that unite us. Its inspiration has given rise to the phrase, "A Pessimist is never disappointed." This bold, fruit-forward wine with notes of blackberry, plum and spice complements the richness of the creamy sauce

## COURSE 3

### Sirloin Marsala\*

Wood-grilled 10oz sirloin prepared with Mr. C's Grill Baste, olive oil and herbs, topped with mushrooms and our Lombardo Marsala wine sauce. Served with green beans with caramelized red onions



### AUSTIN HOPE CABERNET SAUVIGNON

The Hope family has been farming in Paso Robles since the 1970's. Austin Hope, second-generation winemaker had a vision to create a world class Cabernet from Paso Robles. The steak's smoky char and savory richness are matched by the Cabernet's intense dark fruit and toasty oak

## COURSE 4

### Chocolate Semifreddo with Strawberries

Silky frozen Italian chocolate mousse, sliced and topped with whipped cream, chocolate sauce and fresh strawberries



### DAOU CABERNET SAUVIGNON

Crafted by wine maker Daniel Daou, this Cabernet is a remarkable expression of the Bordeaux-style wines for which Paso Robles is renowned. Rich blackberry and cassis notes enhance the deep cocoa flavors of the mousse

\*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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