

CARRABBA'S
ITALIAN GRILL®

Feast of the 7 Fishes

DECEMBER WINE DINNER

An occasion deeply rooted in Italian tradition, Feast of the Seven Fishes is a time to connect with the ones you cherish most. We invite you to indulge in this 5-course, chef-inspired menu paired with expertly curated wines. RSVP today!

December 20 at 6:30pm | \$60 per person*

*Excludes tax & gratuity



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

RSVP NOW

COURSE

Calamari Ricardo

1

Hand-breaded and tossed in lemon butter sauce with a blend of pepperoncini, red bell and crushed red pepper, and oregano



Riondo Prosecco

Named after the nearby Mount Riondo in Veneto, Italy, Riondo is an authentic sparkling wine that celebrates the easy-living spirit of Italy. Opens with aromas of apple and pear followed by a fresh, fruity, effervescent body on the palate adding a delicate sweetness to the calamari

COURSE

Seafood Chowder

2

Mahi-Mahi in a creamy lobster and red wine base with lightly puréed onions, carrots, celery, garlic, tomatoes, and potatoes



Kim Crawford Sauvignon Blanc

Kim Crawford is an iconic brand that helped build New Zealand Sauvignon Blanc as an international varietal. With a bouquet of citrus and tropical fruits, this wine has a vibrant acidity that brightens the flavors of the soup

COURSE

Linguine Di Frutti

3

Scallops, shrimp, calamari, and mussels steamed in marinara sauce and tossed with linguine pasta



Cecchi Chianti Classico

Established in 1893, the Cecchi family is one of the oldest and most prominent wine producers in Tuscany. With aromas of fresh fruit and orange peel and notes of cherry and blueberry, these flavors add depth to the rich, tomato-based marinara sauce

COURSE

Salmon Nino with Lobster Ravioli

4

Wood-grilled salmon topped with lemon butter, mint, basil, diced tomatoes served with lobster ravioli in a lobster cream sauce. Served with sautéed broccoli



Santa Margherita Pinot Grigio

This iconic wine has played a significant role in defining the modern era of Italian winemaking. Clean intense aromas of dry golden apples, citrus forward flavors, and zesty mouthwatering acidity balance the richness of the dish

COURSE

Cannoli Allo Siciliano

5

Crispy pastry shell stuffed with a sweet ricotta and chocolate chip filling, topped with pistachios and powdered sugar served over drizzled chocolate sauce



Chateau Ste. Michelle Riesling

Celebrating more than 50 years, Chateau Ste. Michelle is Washington state's oldest winery. This wine delivers a sweet citrus aroma, crisp acidity and refreshing elegance that enhances the sweetness of the pastry without overwhelming the palate

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