



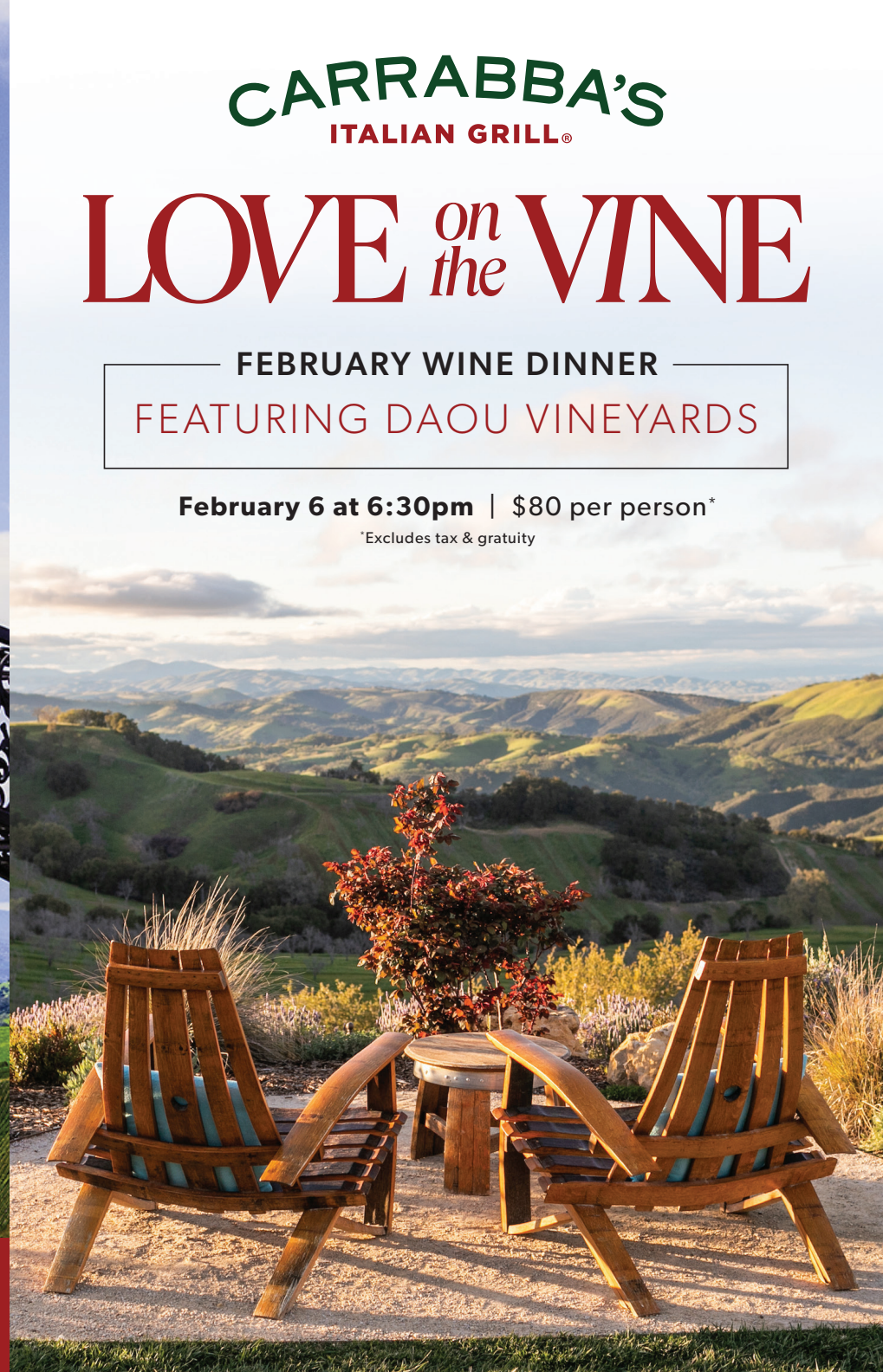
CARRABBA'S
ITALIAN GRILL®

LOVE *on the* VINE

— FEBRUARY WINE DINNER —
FEATURING DAOU VINEYARDS

February 6 at 6:30pm | \$80 per person*

*Excludes tax & gratuity



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



There is no greater love than the love of food . . . and wine.

Your passion for Italian cuisine will ignite at the February Wine Dinner, showcasing wines from DAOU Vineyards of Paso Robles, CA.

DAOU was a lifetime dream of two brothers, who shared an unwavering desire to create some of the world's finest wines.

Join us for an event that celebrates a love affair as old as time – the pairing of delicious cuisine, with some of the very best wines in the world.



Menu & Pairings

Calamari and Shrimp Ricardo

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

🍷 *DAOU Sauvignon Blanc*

The grapes used in this sauvignon blanc are grown in the elevated Adelaida District of Paso Robles, which contributes to the wine's distinct character. Juicy fruit flavors of pineapple and green apples add brightness to the zesty lemon butter sauce.

Lobster Ravioli Amore

Imported from Italy with a rich blend of Italian Cheeses – Ricotta, Taleggio, Grana Padana and Robiola – tossed in a tomato cream sauce and topped with lobster meat

🍷 *Bodyguard Chardonnay*

Dedicated to brothers Georges and Daniel Daou's mother, this chardonnay is a tribute to the forces in our lives, like Marie, that exemplify grace within chaos. Tropical flavors with underlying notes of toasty oak balance the natural sweetness of the lobster.

Crab Cake Topped Filet

A jumbo lump crab cake over our 9oz filet, wood-grilled and seasoned with Mr. C's Grill Baste, olive oil and herbs, topped with roasted red pepper sauce

🍷 *DAOU Cabernet Reserve Paso Robles*

This cabernet is a remarkable expression of the Bordeaux-style wines for which Paso Robles is renowned. Full-bodied but beautifully balanced, it enhances the natural tenderness of the filet.

Red Velvet Cake

Layers of red velvet cake and cream cheese icing, drizzled with chocolate sauce and garnished with whipped cream and mint

🍷 *Pessimist Red Blend*

"A Pessimist is never disappointed" This wine is a testament to the importance of memory, love, and the enduring bonds that connect us. The layers of dark ripe fruit notes complement the cocoa flavors of the cake.

*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 FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **ITEM CONTAINS OR MAY CONTAIN NUTS.

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