

CARRABBA'S
ITALIAN GRILL®

ON THE
BOURBON
TRAIL

JUNE BOURBON DINNER

JUNE 12 OR 18 AT 6:30PM | \$75 PER PERSON*

Join us for a culinary journey along the Bourbon Trail.

Treat yourself to a four-course pairing dinner, expertly curated to harmonize with the distinctive flavors of fine bourbon selections.

*Price excludes tax & gratuity



SEE MENU & RSVP AT
CARRABBAS.COM/WINEDINNER



JUNE BOURBON DINNER

COURSES

PAIRINGS

Shrimp & Crab Mandola

Named after one of the Carrabba's founders, Damian Mandola—shrimp, jumbo lump crab meat, asparagus, roasted red pepper and herbs topped with our lemon butter sauce and served with toasted garlic bread

1

BARREL + BERRY

Elijah Craig Bourbon, Grand Marnier, blackberry and sweet and sour. Garnished with a lemon wheel and blackberries. Elijah Craig was the first to char oak barrels which earned him the name "The Father of Bourbon"

HANDCRAFTED COCKTAIL

Pasta Georgio

This dish combines all of our late Vice President of Operations' favorites — meatballs, bell peppers, and romano and parmesan cheese tossed in our roasted red pepper sauce, then topped with mozzarella and baked to perfection

2

BASIL HAYDEN

This style of bourbon was inspired by 1792 whiskey pioneer Meredith Basil Hayden Sr. The taste is smooth, light, and balanced, with vanilla, honey, pepper, and rye notes

Pork Chop with Sweet Bourbon Butter*

Our 22oz double bone-in pork chop wood-grilled and prepared with our signature Mr. C's Grill Baste, olive oil and herbs, topped with a sweet bourbon compound butter and served with cauliflower mash garnished with roasted tomatoes

3

BUFFALO TRACE

The name "Buffalo Trace" refers to the ancient buffalo trackway that crosses the Kentucky River in Franklin County, KY where Buffalo Trace is made. Pleasantly sweet to the taste, with

Sogno Fiore

A sweet spin on our signature dessert—layers of rich fudge brownie, with chocolate mousse, fresh whipped cream and topped with chocolate shavings and served in our bourbon fiore glass

4

ANGEL'S ENVY

Founder Lincoln Henderson joked that if the angel's share is what evaporates, then the angel's envy is what's left in the barrel. Subtle notes of vanilla, maple syrup and toasted nuts with a clean lingering sweetness

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*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.

24-06-11-MENU-FRAN