

CARRABBA'S
ITALIAN GRILL®



January
**WINE
DINNER**

JANUARY 14 AT 6:00PM | \$65 PER PERSON

The Benziger family is a pioneer of the green farming movement, producing delicious character rich wines that are grown with conscience. They have two beautiful family estate wineries in Sonoma Valley – Benziger Family Winery & Imagery. We are proud to bring you wines from the Benziger family to kick off the 2025 wine dinner series with Carrabba's. From our vineyards, to your glass – Cheers!



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

**Price excludes tax & gratuity*



JANUARY 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



TRIBUTE SAUVIGNON BLANC

Lemon, pear, and tropical fruit w/ floral aromas complement the refreshing flavors. Partial sur lie aging in neutral barrels results in texture and complexity

COURSE 2

SHRIMP FRA DIAVOLO**

Linguine pasta tossed with artichokes in a spicy Calabrian chile marinara sauce, topped with gremolata, wood-grilled shrimp and garnished with fresh scallions



IMAGERY PINOT NOIR

Balanced and smooth, this Pinot Noir has layered notes of jammy strawberry, cherry and raspberry. The fruit flavors are enriched by well-integrated oak. Our Pinot Noir is rich and complex with soft tannins and a longlayered finish

COURSE 3

SIRLOIN SPINACI ARDENTE*

Our 10oz sirloin, wood-grilled with Mr. C's Grill Baste, olive oil and herbs, topped with wilted spinach, crushed tomatoes, basil, garlic and gorgonzola cheese. Served with garlic mashed potatoes



TRIBUTE CABERNET SAUVIGNON

Epic ripe fruit is complemented by earthy notes and vanilla. The wine reveals a bold, complex structure, with tannins softened by just the right amount of time in oak

COURSE 4

CHOCOLATE PANNA COTTA WITH BERRIES

Silky panna cotta made with sweetened cream and chocolate, topped with fresh strawberries, whipped cream and mint



BENZIGER MERLOT

Black cherry, blueberry and vaniella carry through the palate. Velvety tannings come from behind to give this Merlot a smooth, polished finish

*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. **ITEM CONTAINS OR MAY CONTAIN NUTS.

SHARE YOUR EXPERIENCE WITH US #CARRABBASWINEDINNER | TAG @CARRABBAS

