

CARRABBA'S
ITALIAN GRILL®

Antinori Wines

FEATURING STAG'S LEAP
NOVEMBER WINE DINNER

NOVEMBER 6 AT 6:00PM | \$70 PER PERSON*

Thank you. Thank you. Thank you. This year, we're most thankful for you – our guests. Join us for our November Wine Dinner, a plentiful four-course dinner with curated wine pairings. It's authentic Italian food made with love for the people we love.

**Price excludes tax & gratuity*



NOVEMBER WINE DINNER

COURSE 1

Fall Salad with Fig Vinaigrette**

Fresh romaine, spinach, tomatoes, red onion and grilled eggplant, tossed in a fig vinaigrette dressing, and topped with wood-grilled shrimp and pistachios

VILLA ANTINORI TOSCANA BIANCO

The Antinori family has been involved in the art of winemaking for over 600 years, with their roots tracing back to 1385. The label is an illustration of the historic Villa Antinori, the family's ancestral home in Tuscany. This wine's clean, refreshing finish balances the savory element of the salad

COURSE 2

Penne Franco with Chicken

Penne pasta tossed with garlic, olive oil, sundried tomatoes, artichoke hearts, and olives, topped with wood-grilled chicken and grated ricotta salata cheese

SANTA CRISTINA TOSCANA CABERNET SAUVIGNON

This line, introduced in 1946, was created as a tribute to the rich winemaking traditions of Tuscany while embracing modern techniques and styles that appeal to contemporary tastes. The wine's full-bodied nature complements the robust flavors of the vegetables in the pasta

COURSE 3

Sirloin with Black Pepper Truffle Cream Sauce*

Our 10 oz sirloin prepared with Mr. C's Grill Baste, olive oil and herbs topped with sautéed mushrooms and a black truffle cream sauce. Served with Broccoli Au Gratin

STAG'S LEAP ARTEMIS CABERNET SAUVIGNON

Artemis, named after the Greek goddess of the hunt, is a wine that truly reflects its name. This cabernet is medium to full bodied, with a smooth mouthfeel filled with berry and dark chocolate flavors. This depth of flavor complements the hearty and flavorful nature of sirloin steak

COURSE 4

Caramel Apple Crumble

Warm cinnamon apples under a golden-brown, crumbly topping with vanilla ice cream and salted caramel sauce

TORMARESCA CHARDONNAY

Tormaresca translates to "Tower by the Sea," a reference to the ancient watchtowers that are along the coastline in Puglia. This wine is an extension of the Antinori philosophy to respect local tradition and original vines. The buttery texture complements the richness of the apple crumble

*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.

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CARRABBA'S
ITALIAN GRILL

CASK & BARREL

A 5-COURSE FRIENDSGIVING FEAST

NOVEMBER BOURBON DINNER

November 19 at 6:00pm | \$75 per person*

Whether you've known each other for a week or all your life, friendship is a bond to be grateful for. In that spirit, we invite you to our November event, Cask & Barrel: A Friendsgiving Feast. Toast with celebrated bourbons to cherished memories—while creating new ones with every sip, bite, and laugh. Space is limited. RSVP today.

**Price excludes tax & gratuity*



SCAN TO SEE MENU & RSVP AT
CARRABBAS.COM/WINEDINNER



COURSE 1

Wild Mushroom Soup

A creamy blend of wild mushrooms finished with drizzled truffle oil and a garlic bread crostini

COURSE 2

Grilled Wings

Wood-grilled wings prepared with Mr. C's Grill Baste, olive oil and herbs, and tossed in Calabrian chili butter. Served with gorgonzola cheese sauce



ITALIAN OLD FASHIONED

An Italian twist on a classic cocktail that combines Maker's Mark and Disaronno Amaretto. The sweetness, smoothness, and complexity play off the savory and spicy elements of this dish

COURSE 3

Rigatoni with Rosemary Cream & Sausage

Rigatoni pasta in a garlic rosemary cream sauce, sautéed mushrooms and roasted tomatoes. Topped with crumbled Italian fennel sausage



WOODFORD RESERVE

The site of the Woodford Reserve Distiller is one of the oldest distilling sites in the United States. The rich, creamy sauce, earthy mushrooms, sweet tomatoes, and savory sausage provide a rich, smooth base that complements the full-bodied nature of Woodford Reserve

COURSE 4

Ribeye* with Gorgonzola Walnut Butter**

Prime ribeye topped with a creamy gorgonzola walnut butter with toasted walnuts. Served with creamed spinach



FOUR ROSES SMALL BATCH

Founder Paul Jones Jr. named the bourbon after the four roses on a gown of a woman who accepted his marriage proposal. The prime strip steak's rich flavor is enhanced by the bourbon's smoothness and hints of vanilla and caramel

COURSE 5

Bourbon Cinnamon Panna Cotta**

Panna cotta made with sweetened cream and cinnamon, infused with Brother's Bond bourbon, topped with chocolate shavings, whipped cream and candied pecans



BROTHER'S BOND STRAIGHT BOURBON

Created by actors Ian Somerhalder and Paul Wesley, known for their roles on the popular TV show, The Vampire Diaries. They envisioned a Brother's Bond that combines traditional craftsmanship with a modern touch. The bourbon's vanilla and caramel notes enhance the creamy, spiced panna cotta

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