

CARRABBA'S  
ITALIAN GRILL

# ORIN GRAPE TO GLASS SWIFT

OCTOBER WINE DINNER

OCTOBER 8 & 16 AT 6:30PM | \$80 PER PERSON\*

Join us for an unforgettable evening of culinary delight and exceptional wine at the October Wine Dinner: Grape to Glass, featuring Orin Swift. This exclusive event will feature a chef-crafted five-course menu, paired with a selection from Orin Swift's distinguished collection.



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

\*PRICE EXCLUDES TAX & GRATUITY

## COURSE 1

### Tomato Basil Soup with Crostini

Creamy roasted tomato basil soup garnished with basil chiffonade and a garlic crostini



#### RIONDO PROSECCO

Named after nearby Mount Riondo, in Italy, this prosecco is light and crisp, with flavors of fresh green apple, honeydew melon, and a touch of lemon zest

## COURSE 2

### Shrimp & Scallop Spinach Salad with Roasted Beets

Spinach, roasted beets, tomatoes, red onion, bacon, romano and parmesan tossed in Italian vinaigrette. Topped with wood-grilled shrimp, sea scallops and crumbled gorgonzola



#### BLANK STARE SAUVIGNON BLANC

This wine has a lively acidity and minerality, similar to an Old World Sauvignon Blanc while still retaining the signature Orin Swift style. The wine enhances the freshness of the salad, while balancing the richness of the cheeses and seafood

## COURSE 3

### Rigatoni Amatriciana with Chicken

Rigatoni tossed in a spicy sauce with crushed tomatoes, bacon, parmesan and romano cheese. Topped with wood-grilled chicken



#### ABSTRACT RED BLEND

This wine label was assembled over a 4-week period, composed of over 230 individual images collected over many years by winemaker Dave Phinney. This red blend finishes with a hint of wild cherry and sweet oak, complementing the spicy pasta sauce

## COURSE 4

### Filet & Lobster Bearnaise\*

Wood-grilled 9oz barrel cut filet with Mr. C's Grill Baste, olive oil and herbs topped with a creamy tarragon and lobster meat bearnaise sauce. Served with rosemary roasted potatoes



#### LOCATIONS CA RED BLEND

Locations was born based on one simple concept: to make the best possible wine from a given country or location. Full-bodied and well balanced with a blend of fruit forward flavors, it complements the wood-grilled essence of the filet

## COURSE 5

### Chocolate Brownie Tre Noci\*\*

Warm chocolate brownie with toasted walnuts, cinnamon pecans and pistachios, topped with vanilla ice cream, nuts and drizzled with salted caramel and chocolate sauce



#### 8 YEARS IN THE DESERT RED BLEND

Dave Phinney took 8 years to explore the diverse varietals of California before crafting this Zinfandel blend, which launched the Orin Swift portfolio. This wine is berry- and pepper-forward, which enhances the chocolate flavor of the brownie

\*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.