

CARRABBA'S
ITALIAN GRILL®

SUMMER UNCORKED

AUGUST WINE DINNER



AUGUST 13 AT 6:00PM
\$65 PER PERSON*

Embrace the essence of the season.

Summer Uncorked is a paired four-course dinner celebrating the vibrant flavors of the season with beloved Copper Cane Wines by Joe Wagner. RSVP now and prepare for an unforgettable experience.

***PRICE EXCLUDES TAX & GRATUITY**



SEE MENU & RSVP AT
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COURSE 1

Lemon Balsamic Salad with Shrimp

Delicate spring mix tossed in a lemon balsamic vinaigrette with grape tomatoes, red onion, and asparagus topped with wood-grilled shrimp and ricotta salata

**WINE PAIRING: THREADCOUNT SAUVIGNON BLANC**

The name "Threadcount" evokes a sense of precision and care, reflecting the detailed attention given to each step of the winemaking process. The wine's crisp acidity and vibrant citrus notes perfectly complement the tangy lemon balsamic vinaigrette

COURSE 2

Quattro Ravioli with Eggplant Parmesan

Four-cheese stuffed ravioli tossed in our homemade pomodoro sauce, served with Eggplant Parmesan topped with parmesan, romano and mozzarella cheese

**WINE PAIRING: QUILT CABERNET**

Crafted by the Wagner family, Quilt is a tribute to the unique characteristics of Napa Valley and its rolling patchwork of vineyards. The wine's tannic structure cuts through the richness of the cheeses and the hearty eggplant

COURSE 3

Mr. C's Chicken Involtini Di Pollo

Wood-grilled chicken prepared with Mr. C's Grill Baste, olive oil and herbs, stuffed with fennel sausage, spinach, ricotta, mozzarella, romano and parmesan cheeses

**WINE PAIRING: BELLE GLOS BALADE PINOT NOIR**

"Balade," meaning "a walk" or "a journey" in French, signifies the wine's origins from different vineyards, each contributing unique characteristics to the final blend. The wine's rich flavors of berry and spices, complement the savory and creamy elements of the dish

COURSE 4

Olive Oil Cake with Strawberry & Basil

Citrus olive oil cake over strawberry sauce topped with whipped cream, fresh strawberries and garnished with basil chiffonade

**WINE PAIRING: ELOUAN PINOT NOIR**

Meaning "good light," Elouan tells the story of an Oregon vineyard and the visionary winemaking of Joe Wagner. The wine's bright flavor profile, with notes of dark cherries, and subtle earthiness, complements the citrusy sweetness of the olive oil cake