

CARRABBA'S
ITALIAN GRILL

CALIFORNIA CELLARS

JUNE WINE DINNER
JUNE 4 OR 26 AT 6:30PM | \$60 PER PERSON*

Embark on a journey through vibrant California wine country with our June Wine Dinner event: California Cellars. Prepare your palate for four courses, expertly paired to enhance each sip of wine. Savor authentic Italian flavors, paired with California's incredible wines – it's truly the best of both worlds.

***PRICE EXCLUDES TAX & GRATUITY**



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

JUNE WINE DINNER

COURSES

PAIRINGS

Crab & Artichoke Summer Salad

Jumbo lump crab meat, spinach, romaine, tomatoes, red onion, zucchini, artichoke hearts and strawberries tossed in a lemon-strawberry vinaigrette and topped with ricotta salata

1

LA CREMA SAUVIGNON BLANC

Meaning the "Best of the Vine," this wine exhibits vibrant acidity with notes of citrus and tropical fruits that complement the crispness of the salad and enhance the flavors of the crab, artichoke, and strawberries

Spaghetti Carbonara with Scallops

Spaghetti, grated parmesan, romano cheese and bacon tossed in a rich and creamy sauce topped with diced tomatoes and wood-grilled sea scallops

2

MARK WEST PINOT NOIR

The name Mark West is an ode to a region in the heart of Sonoma county. The fruity and slightly spicy notes of the Pinot Noir balance the richness of the carbonara sauce and the smokiness of the bacon

Sirloin with Rosemary Mushroom Demi*

Our 10oz wood-grilled sirloin prepared with Mr. C's Grill Baste, olive oil and herbs, topped with rosemary and red wine demi sauce with mushrooms. Served with grilled vegetables

3

CAYMUS CALIFORNIA CABERNET SAUVIGNON

This award-winning wine has a full-bodied profile, rich dark fruit flavors, hints of oak and a velvety texture which enhance the wood-grilled flavors of the steak

Berries & Butter Cake

Rich butter cake, blackberries and raspberries drizzled with strawberry sauce topped with vanilla ice cream

4

KENDALL JACKSON CHARDONNAY

One of America's best-selling chardonnays, this wine is known for its creamy texture and buttery notes--a perfect complement to the richness of this dessert

*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.

SHARE YOUR EXPERIENCE WITH US #CARRABBASWINEDINNER | TAG @CARRABBAS

