

CARRABBA'S
ITALIAN GRILL®

DIRECTOR'S CUT

MAY WINE DINNER

MAY 14 OR 22 AT 6:30PM | \$75 PER PERSON*

Immerse yourself in this sensory experience of authentic Italian paired with the cinema-inspired wines from Francis Ford Coppola.

Much like a classic film, this four-course dinner unfolds with anticipation, revealing layers of chef-crafted flavors. The thoughtful wine pairings will leave you spellbound.

*PRICE EXCLUDES TAX & GRATUITY



SEE MENU & RSVP AT
CARRABBAS.COM/WINEDINNER



"Winemaking and filmmaking are two great art forms."

– FRANCIS FORD COPPOLA

COURSE **Creamy Tarragon Shrimp Bruschette**

1 Baked garlic bread, topped with wood-grilled shrimp, tossed in a tarragon cream sauce and garnished with diced tomatoes

★ **DIRECTOR'S CUT CHARDONNAY**

Director's Cut wines represent Francis Coppola winemaker's vision of varietal wines. The buttery, oaky undertones of the chardonnay enhance the creaminess of the tarragon shrimp, while the wine's tropical fruit notes complement the seafood flavors

COURSE **Linguine Sostanza with Chicken**

2 Sostanza, meaning "sustenance" in Italian, was a quick dish Grandma Mandola and Mama Grace would prepare for the family. Linguine tossed in crushed tomatoes, garlic, and olive oil with artichoke hearts, mushrooms and spinach, topped with wood-grilled chicken

★ **DIRECTOR'S CUT CINEMA**

Cinema is a blend of cabernet and zinfandel grapes. The structure is evocative of this varietal's home in Puglia, Italy. Bright and medium-bodied, with flavors of fresh red fruit and wild berries, this wine complements the acidity of the sostanza sauce

COURSE **Tuscan-Grilled Filet with Lobster Scampi***

3 Our 9oz filet, wood-grilled with Mr. C's Grill Baste, olive oil and herbs topped with a creamy lemon butter, garlic and lobster sauce. Served with a side of Zucchini Stefano with shredded parmesan and roasted red potatoes drizzled with roasted garlic aioli

★ **DIRECTOR'S CUT CABERNET SAUVIGNON**

The cinema-inspired label is designed after a Zoetrope strip, one of the earliest motion picture devices. Balanced, rich flavors enhance the savoriness of the filet and lobster scampi

COURSE **Chocolate Hazelnut Cake with Raspberry Cream****

4 Layers of rich chocolate cake, chocolate hazelnut cream and ganache, topped with chocolate chips and raspberry cream, garnished with fresh raspberries and mint

★ **COPPOLA DIAMOND CABERNET SAUVIGNON**

The inspiration for the Diamond Collection was a bottle of 1906 Claret that Francis Ford Coppola found in the cellar of the Napa Valley property he purchased in 1975. It is full bodied and intense allowing it to cut through the richness of the chocolate hazelnut

*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.