



CARRABBA'S
ITALIAN GRILL®

HARVEST C R U S H

SEPTEMBER WINE DINNER

SEPTEMBER 10 & 25 AT 6:30PM | \$60 PER PERSON*

The Harvest Crush Dinner celebrates exquisite wines from the renowned Paso Robles wine region. Join us for an evening of indulgence, featuring four chef-crafted courses, each perfectly paired with exceptional wines to enhance every bite.

***PRICE EXCLUDES TAX & GRATUITY**



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

SEPTEMBER WINE DINNER

COURSE 1

Seared Sea Scallops with Creamy Parmesan Sauce

Seared sea scallops in a garlic parmesan cream sauce. Served with toasted garlic bread and garnished with fresh lemon

 J. LOHR RIVERSTONE CHARDONNAY

Named after the ancient river stones that dot this vineyard, the toasted vanilla and subtle oak nuances in the wine complement the creamy parmesan sauce

COURSE 2

Osso Bucco Ravioli

Ravioli stuffed with braised veal in a red wine-tomato demi sauce with wilted spinach and topped with ricotta salata

 J. LOHR "SEVEN OAKS" CABERNET SAUVIGNON

J. Lohr Cabernet Sauvignon is a flagship wine sourced primarily from their esteemed vineyards in Paso Robles. The robust structure and rich fruit flavors enhance the savory, tender braised veal

COURSE 3

Tuscan-Grilled Sirloin with Smoky Espresso Butter*

Our 10oz sirloin prepared with Mr. C's Grill Baste, olive oil and herbs, topped with a smoky espresso butter. Served with roasted root vegetables, topped with shredded parmesan cheese


 AUSTIN HOPE CABERNET SAUVIGNON

The Hope family has been an integral part of Paso Robles since the late 1970s when they began cultivating vineyards. The wine's notes of black cherry and mocha elevate the smoky espresso butter on the steak

COURSE 4

Italian Rainbow Cookie Cake**

Rich almond cake with raspberry filling, covered in a sweet chocolate ganache. Served with vanilla ice cream, topped with chocolate shavings

 TROUBLEMAKER RED BLEND

Troublemaker was inspired by Austin Hope's early days of pushing boundaries while finding his path. Vibrant fruit flavors complement the almond cake's nutty richness and the raspberry jam's sweetness

*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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24-09-10-CORP-MENU

WITH YOUR WINE DINNER PURCHASE

Take home an entrée for \$10+

Add bread and choice of soup or salad for an additional \$2.

+Take-home entrée must be of equal or lesser value. Offer not available for Filet, Ribeye or Pork Chop with Sweet Bourbon Butter entrées. Pork Chop with Sweet Bourbon Butter available for \$18. Offer available while supplies last. Not available for carry-out or delivery. Taxes and gratuities not included in offer. Not valid in conjunction with any other offer, discount, or certificate, including any Dine Rewards redemption or Bonus Cards. \$10 Take Home Offer not available at AZ, CO, ND, NV, UT, Kirby or Voss locations in TX or airport locations.