



CARRABBA'S
ITALIAN GRILL®

HARVEST C R U S H

SEPTEMBER WINE DINNER

SEPTEMBER 10 AT 6:00PM | \$65 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://carrabbas.com/winedinner)

SEPTEMBER WINE DINNER

COURSE 1

Seared Shrimp with Creamy Garlic Parmesan Sauce

Seared shrimp with a garlic parmesan cream sauce and garlic bread

 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

Rigatoni Martino with Chicken

Sautéed mushrooms, sun-dried tomatoes, parmesan and romano cheese tossed with penne pasta in our tomato cream sauce topped with scallions and 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

Sirloin with Espresso Chile Butter*

Tuscan-Grilled Sirloin topped with an espresso chile butter. Served with a side of zucchini steffano

 JUSTIN CABERNET SAUVIGNON

Justin Wines is a renowned winery known for its premium Bordeaux-style wines, particularly its Cabernet Sauvignon. The robust and structured wine enhances the rich and bold flavors of 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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