



Celebrate with
CAYMUS

EXCLUSIVE WINE DINNER

You're invited to join us for a night of indulgence featuring some of the best wines from the Wagner family and a decadent lineup of chef-crafted cuisine. Celebrate the holiday season with our highly anticipated annual 4-course Caymus Wine Dinner and RSVP today!

DEC. 5, 2023 at 6:30 pm | \$75 per person*

*excludes tax & gratuity



CARRABBA'S
ITALIAN GRILL®

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Menu

- 1. SCALLOPS WITH BORDEAUX CHERRY DEMI**
Grilled sea scallops with a Bordeaux cherry demi and sautéed greens over a bed of cauliflower mash with roasted tomatoes

Sea Sun Pinot Noir

This wine is sourced from premier California coastal regions with cooling breezes off the Pacific Ocean that balance the bright warmth of the sun. With soft notes of baked cherries, vanilla and brown spice, it pairs beautifully with the grilled scallops and creamy cauliflower mash

- 2. SHRIMP FRA DIAVOLO**
Linguine with marinara, a spicy Sicilian butter sauce, artichoke hearts, and artichoke gremolata topped with grilled shrimp and green onions

Caymus Suisun Grand Durif Petite Sirah

Durif is synonymous with Petite Sirah, the widely grown grape in the Suisun Valley region. The Wagner family added “Grand” to the name for its grand style. Aromas of blueberries and earthy tones, while vanilla notes from oak aging come through on the finish. The vanilla provides a velvety finish that soothes the palate after the spicy kick of the sauce

- 3. TUSCAN-GRILLED FILET OSCAR**
Our Tuscan-grilled filet topped with jumbo lump crab, asparagus, and lemon butter sauce served with cauliflower mash

Caymus Napa Valley Cabernet Sauvignon

Founded by Chuck Wagner in 1972, Caymus remains family owned and has earned numerous awards and accolades, including being named the #1 Cabernet Sauvignon in the world by Wine Spectator in 2005. Renowned for its full-bodied and fruit-forward flavors, this cabernet shines with the filet and crab

- 4. CHOCOLATE BROWNIE TRE NOCI**
Warm chocolate brownie crusted with toasted walnuts, cinnamon pecans and pistachios, topped with vanilla ice cream and drizzled with salted caramel and chocolate sauces

Conundrum Red Blend

Charlie Wagner Sr. would experiment by mixing different varietals to find the perfect glass to pair with his meal, eventually igniting the now-popular blend category. Aromas of ripe berries and plums, with the taste of chocolate-covered cherries, enhance the sweet and toasty dessert flavors