

CARRABBA'S
ITALIAN GRILL®

DIRECTOR'S CUT



MAY WINE DINNER
MAY 12 & 20 AT 6:30PM
\$75 PER PERSON*

Step into the director's chair for a night of storytelling through food and wine. Director's Cut returns, featuring a four-course pairing dinner, showcasing the wines of Francis Ford Coppola. Just as Coppola's films tell unforgettable stories, his wines express the same artistry. Each course from our chefs is paired to highlight the character and complexity of every pour.



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

MAY WINE DINNER



SCENE 1

Creamy Tarragon Shrimp Bruschette

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

Coppola Diamond Appellation Sauvignon Blanc

The wine's crisp acidity cuts through the richness of the tarragon cream while its citrus and green fruit notes complement the sweetness of the shrimp



SCENE 2

Linguine Sostanza with Chicken

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, spinach and topped with ricotta salata and wood-grilled chicken

Coppola Diamond Appellation Pinot Noir

The wine's vibrant cherry and raspberry notes complement the richness of the ricotta and wood-grilled chicken



SCENE 3

Tuscan-Grilled Filet* with Crab Scampi

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

Director's Cut Alexander Valley Cabernet Sauvignon

Director's Cut wines represent Francis Coppola winemaker's vision of varietal wines. The wine's dark fruit richness complement the filet and the richness of the crab-laced sauce



SCENE 4

Chocolate Walnut Brownie with Raspberries**

A rich, warm brownie topped with walnuts, chocolate chips, and vanilla ice cream over chocolate sauce, garnished with fresh raspberries

Coppola Diamond Cabernet Sauvignon

Full bodied and intense allowing it to cut through the richness of the chocolate brownie

*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.

Before placing your order, please notify your server if anyone in your party has a food allergy or food intolerance.

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A NON-ALCOHOLIC BEVERAGE MAY BE SUBSTITUTED FOR THE ALCOHOLIC BEVERAGE UPON REQUEST.

26-04-14-MENU-CORP