

CARRABBA'S

ITALIAN GRILL®

Porsche Club of Tampa Wine Dinner

Course 1

Spring Mix salad tossed with lemon balsamic vinaigrette with grape tomatoes and red onions topped with grilled sea scallops

Wine Pairing: Ferrari-Carano Fume Blanc

Course 2

Scampi Damian - sautéed shrimp, garlic, lemon butter sauce and herb mix over linguine

Wine Pairing: Pessimist Red Blend

Course 3

Grilled Chicken with eggplant, prosciutto and mozzarella cheese and topped with marsala sauce with diced tomatoes

Wine Paring: Caymus Cabernet Sauvignon California

Course 4

Citrus Olive Oil Cake over strawberry sauce topped with whipped cream, fresh strawberries and garnished with basil chiffonade

Wine Pairing: Elouan Pinot Noir