

P R I S O N E R  
W I N E D I N N E R



FIRST COURSE

**SWISS CHARD & RICOTTA, GNUDI, GOLDEN BEETROOT, TRUFFLE FROMAGE**  
PAIRED WITH UNSHACKLED SPARKLING WINE 2018

SECOND COURSE

**FALL GREENS & CITRUS, FRESH CRACKED, LOCAL WATER JONAH CRAB,  
BROWN BUTTER VINAIGRETTE**  
PAIRED WITH SALDO CHENIN BLANC 2021

THIRD COURSE

**SPICE-CRUST SAKU TUNA, DASHI BRODO,  
CRISPY PORCINI STICKY RICE CAKE**  
PAIRED WITH UNSHACKLED PINOT NOIR 2021

FOURTH COURSE

**BEEF CHEEK BOURGUIGNON, CARAMELIZED CIPOLLINI ONION,  
EXOTIC MUSHROOM, CREAMED YUKON GOLD POTATO**  
PAIRED WITH THE PRISONER CABERNET 2019



O C T O B E R 2 3 , 2 0 2 4  
6 P M - 8 P M  
R E S E R V E N O W