



presents



Thursday, June 25th at 6pm

5-Course Dinner paired with The Prisoner Wine Co. Wines

scroll down to view entire 5-course menu





..... ABOUT THE PRISONER WINE COMPANY

“We work with passionate, devoted growers to source varietals from the best vineyards and appellations located across California in order to create interesting wine blends that are thought provoking and approachable.”

Established in 2009, The Prisoner Wine Co. emerged with the change in ownership of the premier Napa Valley red blend, The Prisoner and the archetypal California Zinfandel, Saldo. With over a decade of winemaking experience at Ravenswood crafting Zinfandel, winemaker, Jen Beloz The Prisoner Wine Company’s family of growers and winemaking team to grow and produce our selection of premium blends, including Cuttings, Blindfold, and Thorn.

- THE VINEYARDS -

We partner with phenomenal growers who are dedicated to cultivating alternative varietals such as Chenin Blanc and Semillon from vineyards in Northern California and Roussanne and Marsanne from our growers in Santa Barbara.

DINNER MENU

hosted by Phillip Madden, Regional Sales Manager

FIRST COURSE

– Grilled Hamachi –

Honey Dew Pearls, mandarin Supremes yuzu, toasted hazelnut

“BLINDFOLD”

White Blend

SECOND COURSE

– Seared Duck Breast –

Espresso rub, grilled fig, black berry, pomegranate compote, sweet potato puree

“THE PRISONER”

Red Blend

THIRD COURSE

– Coulotte Steak –

Morels, red wine reduction, caramelized shallot

“THORN”

Merlot

FOURTH COURSE

– Braised Short Rib –

Star anise, soy, brown sugar, plums, wrapped in taro root leaf, asian pear slaw

“CUTTINGS”

Red Blend

DESSERT COURSE

– Apple Pie –

Phyllo crust, dates, apricots, ice cream