

# Food & Wine Pairing Menu



THE PRISONER  
WINE COMPANY

SATURDAY, APRIL 1ST | STARTING AT 7PM

## AMUSE

Foamy Dutch Mussel Velouté |  
Ras El Hanout | Scallions

### PAIRED WITH

Sparkling Wine  
California, USA

## 1ST APPETIZER

Seared Scallops | Pea crème |  
Baby Carrots | Quinoa Salad |  
Saffron - Beurre Blanc

### PAIRED WITH

Chardonnay Carneros  
California, USA

## 2ND APPETIZER

Forest Mushroom Ravioli | Morrel  
Sauce | Celeriac – Truffle Crème |  
Flamed Leek

### PAIRED WITH

Pinot Noir Sonoma Coast  
California, USA

## MAIN COURSE

Slow Cooked Beef Short Ribs | Bimi |  
Roasted Cauliflower | Garlic – Red Wine Sauce

### PAIRED WITH

Red Blend  
California, USA

## DESSERT

Dark Chocolate Ganache Cake |  
Coconut Mousse | Chocolate Sponge | Mint

### PAIRED WITH

Cabernet Sauvignon Napa Valley  
California, USA

## Bon Appetit



THE PRISONER  
WINE COMPANY

When the first wine by The Prisoner Wine Company was released two decades ago as a complex blend of some of California's best and most unusual grape varieties, it swiftly and permanently changed the perception of what a red blend wine could be.

Since then, they've grown to include a range of rule-bending blends with provocative label designs, being recognized by fans and wine critics alike as one of the most bold and innovative wine brands in the market, leading the resurgence of California luxury red blends and earning "cult" wine status.

Today, their Director of Winemaking Chrissy Wittmann and her teamwork with over 100 growers in northern California, bring together exceptional fruit to produce a family of intriguing wines unrestricted by tradition. The Prisoner Wine Company is located on the legendary Highway 29 in Napa Valley and welcomes visitors year-round for unexpected, immersive experiences.

