

# The Prisoner Experience

## Food & Wine Pairing Menu

FRIDAY, AUGUST 30<sup>TH</sup> | STARTING AT 7PM

### AMUSE

Potato - Garlic Velouté  
Parsley Oil | Bresaola | Crouton

### PAIRED WITH

Gloria Ferrer Sonoma Brut,  
Sonoma County California, USA

### 1ST APPETIZER

Shrimp & Lobster Tartare  
Saffron-Vanilla Foam | Pickled  
Cucumber | Potato Salad |  
Herring Caviar

### PAIRED WITH

The Prisoner Chardonnay  
Carneros California, USA

### 2ND APPETIZER

Grilled Pulpo  
Red Wine Risotto | Grilled Yellow  
Squash | Green Peas | Puffed Bell  
Pepper Sauce

### PAIRED WITH

The Prisoner Pinot Noir,  
Carneros California, USA

### MAIN COURSE

Braised Veal Cheek  
Baby Carrots | Pearl Cous Cous |  
Ratatouille | Rosemary-Red Wine sauce

### PAIRED WITH

The Prisoner Saldo Zinfandel,  
Carneros California, USA

### DESSERT

85% Dark Chocolate Cremieux  
Matcha Crème | Coffee Crumble | Pickled Orange

### PAIRED WITH

The Prisoner Unshackled Cabernet Sauvignon,  
Carneros California, USA

**Bon Appetit**

## The Prisoner

The Prisoner, a wine that challenges convention and embodies creativity. This distinctive red blend originates from California's prestigious Napa Valley, combining Zinfandel with a unique mix of Cabernet Sauvignon, Petite Sirah, Syrah, and Charbono.

The Prisoner was inspired by the "mixed blacks" field blends made by Italian immigrants in the early days of California winemaking. Each varietal in the blend is fermented separately to preserve its individual character, then expertly combined to create a wine that is greater than the sum of its parts.

