



FOUR COURSE WINE PAIRING DINNER

Celebrating America 250 with American Wines

FEATURING THE PRISONER WINE COMPANY

WEDNESDAY, JUNE 17 AT 5:30 PM

RESERVATIONS: 239.395.6005

01

BUTTER POACHED LOBSTER & SWEET CORN VELOUTE

chive oil, micro herbs

THE PRISONER BLINDFOLD BLANC DE NOIR 2021



02

PAN SEARED AIRLINE CHICKEN

truffled cauliflower puree, glazed baby carrots, pinot noir jus

THE PRISONER CHARDONNAY 2021



03

CABERNET BRAISED SHORT RIB

boneless, truffle whipped Yukon potatoes, broccolini, cabernet demi-glace

THE PRISONER CABERNET SAUVIGNON 2022



04

DARK CHOCOLATE CAKE

blackberry compote, whipped cream

THE PRISONER PINOT NOIR SONOMA 2022



Priced at \$90 per person (plus tax and gratuity)