



THE PRISONER
WINE COMPANY

\$85 per Person
February 22, 2022
6:30PM

FIRST COURSE

Butter Poached Prawn
Green Apple, Toasted Hazelnut, Lemongrass & Coconut Veloute
The Prisoner, Chardonnay, 2019

SECOND COURSE

Grilled Oyster Mushroom
Arugula, Parmesan, Pinot Noir Gastrique Vinaigrette
The Prisoner, Pinot Noir, 2019

THIRD COURSE

Braised Rabbit
White Bean Puree, Candied Almond, Currant Cream
Saldo, Red Blend, 2019

FOURTH COURSE

Wood Fired Filet Mignon
Cinnamon Coffee Rub, Ferro Sauté, Dried Cherry Demi-Glace
The Prisoner, Cabernet Sauvignon, 2019

FIFTH COURSE

Caramel Sous Vide Pineapple
Banana and Passion Fruit Sorbet, Pink Peppercorn, Pistachio Crumble
Saldo, Zinfandel, 2019