

THE PRISONER OF

Love

4-COURSE WINE PAIRING DINNER



THURSDAY, FEBRUARY 20, 2025 | 6:30PM | \$60 PER PERSON*

Are you The Prisoner of love, or are you Unshackled?
Find out at our exclusive dinner — with four chef-crafted
courses, each paired with an irresistible wine from
The Prisoner, Unshackled, Kim Crawford and Meiomì.



reserve your seat now →

**CHOOSE YOUR LOCATION
CLICK EVENT RSVP**



*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

course 1

CRISPY BANG ARTICHOKE SALAD

Fresh spinach tossed in house-made citrus herb dressing, topped with goat cheese, pickled vegetables and crispy artichokes tossed in the one and only Bang sauce you know and love.

KIM CRAWFORD SAUVIGNON BLANC

With a bouquet of citrus and tropical fruits, this wine has a vibrant acidity that brightens the flavors of the salad.



course 2

SMOKY CRAB AND SHRIMP RISOTTO

Smoky and creamy parmesan risotto, bacon and vegetables, topped with sweet lump crab and wood-grilled shrimp.

MEIOMI PINOT NOIR

The ripe berry notes complement the sweet lump crab while the subtle spice notes enhance the smoky and savory risotto.

course 3

FILET* DEL MAR

Wood-grilled 7 oz Filet Mignon crowned with roasted shrimp and scallops in a rich, velvety cream sauce, served with grilled asparagus.

THE PRISONER RED BLEND

The robust profile of this wine is the perfect pairing to the flavors of the wood-grilled filet and creamy seafood topping.



course 4

GOOEY BUTTER CAKE

Warm, gooey butter cake, topped with chef-crafted red wine caramel sauce, garnished with cranberries and fresh whipped cream.

UNSHACKLED CABERNET SAUVIGNON

An extension of The Prisoner, Unshackled's dark fruit flavors and hint of spice complement the rich and indulgent gooey butter cake.