

# THE PRISONER OF

# Love

## 4-COURSE WINE PAIRING DINNER



**THURSDAY, FEBRUARY 20, 2025 | 6:30PM | \$65 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.