

# THE PRISONER OF Love

4-COURSE WINE PAIRING DINNER



THURSDAY, FEBRUARY 19 | 6:30PM | \$85 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 Meiomi.



*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 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

### **SCALLOP\* & SHRIMP RISOTTO**

Creamy parmesan corn & bacon risotto, topped with roasted bay scallops 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

### **LOBSTER IMPERIAL FILET\***

Wood-grilled 7 oz filet mignon crowned with rich lobster cream imperial, topped with crouton crumbs and drizzled with lemon butter, served with jasmine rice and 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

### **RED WINE CARAMEL BROWNIE**

Rich, flourless brownie, chef-crafted Unshackled red wine caramel sauce, garnished with cranberries, and served with 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 flavors of the flourless brownie.

\*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A non-alcoholic beverage may be substituted for the alcoholic beverage upon request.