The Prisoner Wine Dinner

Wednesday March 27th

First Course

Scallop & Halibut Crudo, Green Apple, Trout Roe, Togarashi, Red Sorrel, Olive Oil

Blank Stare Sauvignon Blanc

Second Course

Alaskan Halibut, Royal Red Shrimp, Charred Carrot Pappardelle Pasta, Pea Tendrils, Tarragon Emulsion

The Snitch Chardonnay

Third Course

Pastrami Smoked Filet of Ribeye, Yukon Gold Potato Puree, Pickled Sweet Corn, Charred Baby Zucchini, Local Mushrooms, Pink Peppercorn Horseradish Sauce

Abstract Grenache/Petite Sirah

Fourth Course

Luxardo Cherry Farmer's Cheese, Dark Chocolate Macaroon "Chips", Candied Pecans, Vanilla Honey

The Prisoner Zinfandel Blend