POUR
Decisions
FIVE COURSE DINNER
TWO WAYS TO PAIR
One Menu. Two Experiences.
TEQUILA | WINE
WEDNESDAY, OCTOBER 28
6:00 PM
FIRST
CORN CANNOLI
roasted corn • chipotle aioli • crema • lime • cotija • cilantro • caviar
SECOND
HAMACHI CRUDO
hamachi • lime-ponzu • fried onions • jalapenos • cilantro oil • sea salt
Fortaleza Balco Strength
TEQUILA PAIRING
Sauvignon Blanc
WINE PAIRING
THIRD
DUCK CARNITAS SOPE
blue-corn masa • crispy duck • black bean • charred pineapple • pickled onion • salsa macha
Fortaleza Reposado
TEQUILA PAIRING
The Prisoner Pinot
WINE PAIRING
FOURTH
AGED MANCHEGO
manchego • quince • roasted fig • hiberico pork • toasted hazelnut • smoked salt
Fortaleza Añejo
TEQUILA PAIRING
Saldo Red Blend
WINE PAIRING
FIFTH
ANCHO-BRAISED SHORT RIB
beef short rib • ancho • espresso • poblano-potato purée • charred carrot • beef jus
Fortaleza Reposado
TEQUILA PAIRING
The Prisoner Cabernet
WINE PAIRING
DESSERT
DULCE DE LECHE CHEESECAKE
mexican vanilla • cajeta • burnt orange • cinnamon • pepita praline • sea salt
Carajillo Cocktail
TEQUILA PAIRING
The Prisoner Sweet Wine
WINE PAIRING