

# The Prisoner™



Please join us on February 19<sup>th</sup> 2026 for a four-course meal paired with the wines from The Prisoner Wine Co.

**\$115.00 per person (plus tax & gratuity)**

**Open Seating begins at 6:30pm**

---

#### **First Course -**

**Crab Cake - Sautéed Jumbo Lump Crabmeat baked to perfection and served with Roasted Red Pepper Sauce**  
**Paired with Unshackled by The Prisoner Sparkling**

#### **Second Course -**

**Agrume Salad - Mixed Greens with Orange and Grapefruit Slices, Red Onion, Walnuts, and Crumbled Feta Cheese in a Vinaigrette Dressing**  
**Paired with The Prisoner Chardonnay**

#### **Third Course -**

**Osso Bucco - Veal Shank braised until tender with Aromatics, Red Wine, Tomatoes, and Herbs, Served over a bed of Creamy Risotto**  
**Paired with The Prisoner Cabernet Sauvignon**

#### **Fourth Course -**

**Chocolate Cheesecake**

**Paired with The Prisoner Red Blend**