



THE PRISONER
WINE COMPANY

Wine

DINNER | 10.19.2022

First Course

GRILLED PINEAPPLE RISOTTO
with seared hand dived scallop, sea fennel,
unagi vinaigrette, chervil

Salado 2021 Chenin Blanc

Second Course

PRESSED SAKURA PORK BELLY BAO
with spiced carrot ketchup, pickled apple slaw, crisp chicharrón

The Prisoner 2019 Red Blend

Third Course

TAGLIATELLE & RAGU
55-hour sous vide beef cheek ragu, house-made tagliatelle,
braised cabbage, fried sage

The Prisoner 2019 Sonoma Coast Pinot Noir

Fourth Course

SMOKED VANILLA BEAN CHEESECAKE
peach chutney, peach fruit blindfold

Blindfold 2021 Blanc de Noir