

# PRISONER

## WINE DINNER

### FIRST COURSE

HERBED VERMONT GOAT CHEESE CROQUETTE

*Prosciutto, House Dijon, Fresh Figs, Local Honey, Crostini*

PAIRED WITH BLINDFOLD WHITE BLEND

### SECOND COURSE

LOCAL BEET SALAD

*Baby Carrots, Green Goddess, Frisée, Watercress, Candied Pepitas*

PAIRED WITH UNSHACKLED ROSÉ

### THIRD COURSE

CRISPY DUCK BREAST

*Cranberry Coulis, Spiced Roasted Delicata Squash, Local Mushrooms*

PAIRED WITH ETERNALLY SILENCED PINOT NOIR

### FOURTH COURSE

COFFEE RUBBED BRISKET

*Anson Mills Creamy Grits with Gorgonzola, Honey Roasted Root Vegetables,  
Rainbow Chard, Espresso Gastrique*

PAIRED WITH THORN MERLOT

### FIFTH COURSE

DARK CHOCOLATE POT DE CRÈME

*Bing Cherry, Bourbon Whipped Cream, Raspberry, Chocolate Curls*

PAIRED WITH THE PRISONER RED BLEND

SOUS CHEF ERIK LOURENS