



FIRST COURSE

Tartare of Bluefin Tuna/
Kentucky Spoonfish Caviar
Blindfold White Blend

SECOND COURSE

Scallop Carpaccio/ Herb Tempura/
Saffron Aioli
Snitch Chardonnay

THIRD COURSE

Coffee Smoked Duck Breast/Pancetta/
Farro/Mesclun/Blueberry Saba
Thorn Merlot

FOURTH COURSE

Braised Lamb Shoulder/Cassoulet/
Blackberry Glacé
Prisoner Red Blend

FIFTH COURSE

Dark Chocolate-Espresso Torte/
Walnut Tuile/Black Currant Coulis
Saldo Zinfandel

THE PRISONER
WINE COMPANY

Wine Dinner

TUES. MARCH 19

6-9 PM \$75 plus tax
& gratuity

Special Guest Speaker
John Samaritano,
Regional Ambassador



LIMITED SEATS AVAILABLE!

(502) 632-4421

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RSVP for reservations