



gotham
STEAKHOUSE & BAR

**THE PRISONER
WINEMAKER'S DINNER**

April 23rd at 6pm

Hosted by
The Prisoner Winemaker Chrissy Wittmann
Sommelier Sam Jonnery
Chef Jean Claude Douguet

RECEPTION

BLINDFOLD WHITE BLEND

SEARED SCALLOPS

passionfruit beurre blanc

THE SNITCH CHARDONNAY

BRAISED SHORT RIB

cauliflower purée, merlot reduction

THORN MERLOT

SMOKED FRASER VALLEY DUCK BREAST

baby frisée, cherry vinaigrette

SALDO ZINFANDEL

PRIME GRADE NEW YORK STRIP

café de Paris butter, demi jus, shallot confit,
root vegetables & Lyonnaise potatoes

**THE PRISONER RED BLEND &
CUTTINGS CABERNET SAUVIGNON**

AGED STILTON WITH POIRE AUX VIN

artisan crackers

DÉRANGÉ RED BLEND

\$200 + tax and gratuity



THE PRISONER
WINE COMPANY

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