



PRISONER WINE DINNER

FRIDAY, MARCH 27, 2020

RECEPTION: 6:30 PM
DINNER 7:00 PM

\$125 Per Person

*Complimentary Valet Parking Included
Please Call or Email to Reserve
Seating is Limited*

*Ashley.Abrahamson@Hyatt.com
916.321.3600*

MENU

1ST COURSE

Dungeness Crab

Bellwether Farms Crème Fraiche
Green Herbs Puree, Sourdough Chicharrones

Snitch, Chardonnay, 2017

2ND COURSE

Chicken Fried Quail

Rhubarb Argodolce, Sorghum Glazed Carrots
Dashi Braised Swiss Chard

Thorn, Merlot, 2017

3RD COURSE

Heritage Breed Pork Belly

Confit "In Its Own Goodness", Blue Corn Crepe
Kohlrabi Crema, Blood Orange, Chili Crunch

Saldo, Zinfandel, 2017

4TH COURSE

Cedar River Beef Shank

24 Hour Braised, Potato "Croissant"
God's Butter

Cuttings, Cabernet Sauvignon, 2017

5TH COURSE

Cambozola Custard

Reconstructed Pistachio Streusel
Caramelized White Chocolate
Pickled Green Strawberries

Prisoner, Red Blend, 2017

*Executive Chef
Michael Grande*

*Executive Sous Chef
Alexis Gutierrez*

*Chef de Cuisine
Scott Carr*