



artisans

Cuisine & Savoir-faire

PRISONER WINE DINNER

Erik Cruz Executive Chef @ Artisans Restaurant
Chris Hartman Representative of Prisoner Winery

Thursday, October 10th, 2024

Dinner Promptly at 7pm | Limited Seating | Please Call 713-529-9111
\$189.00 plus Tax and Gratuity

LES HORS D'ŒUVRES

Foie Gras BLT, Lobster Cappuccino, Lamb Loin

**UNSHACKLED BY PRISONER WINES
SPARKLING WINE BRUT NV**



LE DÎNER

LA QUEUE DE HOMARD TEMPURA

Lobster Tempura, Créole Velouté, Tomatoes & Bell Pepper Ragout

PRISONER WINES 'BLINDFOLD' 2022

LE POISSON À TACHE NOIRE DU GOLF DU MEXIQUE AU PECAN

Pecan Crusted Texas Red Fish, Whipped Sweet Potatoes, Wilted Spinach, Sage Beurre Blanc

PRISONER WINES CHARDONNAY 2021

LE PETIT GIBIER

Bourbon Glazed Quail, Cranberry Risotto, Bacon Braised Red Sweet Chard, Bourbon Pan Sauce

PRISONER WINES 'PRISONER' RED BLEND 2022

LE GRAND GIBIER

Coffee Crusted Venison, Roasted Pavé Potatoes, Prosciutto Wrapped Asparagus

Morel Mushrooms Demi-Glace

PRISONER WINES CABERNET SAUVIGNON 2021

LE DESSERT

LA PÂTISSERIE AU CHOCOLAT

Artisans Chocolate Brownie, Bourbon Poached Pears, Pear Sorbet, Salted Caramel

PRISONER WINES 'SALDO' 2021