



INVITES YOU TO

THE PRISONER  
OF *Love*

4-COURSE WINE PAIRING DINNER



Are you The Prisoner of love or are you Unshackled? Come find out! Join us for four courses of seasonal flavors of Bonefish Grill, each perfectly paired with an irresistible wine, featuring The Prisoner, Unshackled, Kim Crawford, and Meiomi. You're going to *love* this exclusive menu!

WEDNESDAY, FEBRUARY 7TH, 2024

EVENT WILL BEGIN AT 6:30PM | \$65 PER PERSON \*

\*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

*reserve your seat now*

CHOOSE YOUR LOCATION. CLICK WINE DINNER TO RSVP.



## course 1

### CRISPY BANG ARTICHOKE SPINACH SALAD

Fresh spinach tossed in house-made citrus herb dressing, topped with goat cheese, pickled vegetables and crispy artichokes tossed in the one and only Bang sauce you know and love!

### KIM CRAWFORD SAUVIGNON BLANC

With a bouquet of citrus and tropical fruits, this wine has a vibrant acidity that brightens the flavors of the salad.



## course 2

### SMOKY CRAB AND SHRIMP RISOTTO

Smoky and creamy parmesan risotto, bacon and vegetables, topped with sweet lump crab and wood-grilled shrimp.

**MEIOMI PINOT NOIR** The ripe berry notes complement the sweet lump crab while the subtle spice notes enhance the smoky and savory risotto.

## course 3

**FILET DEL MAR** Wood-grilled 7 oz Filet Mignon crowned with roasted shrimp and scallops in a rich, velvety cream sauce, served with grilled asparagus.

**THE PRISONER RED BLEND** The robust profile of this wine is the perfect pairing to the flavors of the wood-grilled filet and creamy seafood topping.



## course 4

**CHOCOLATE BROWNIE WITH STRAWBERRY CHAMPAGNE SAUCE** A rich chocolate brownie served with house-made champagne strawberry sauce, topped with whipped cream and a balsamic drizzle.

**UNSHACKLED CABERNET SAUVIGNON** An extension of The Prisoner, Unshackled's dark fruit flavors and hint of spice complement the rich and indulgent chocolate brownie.