

MOODY GARDENS SHEARN'S SEAFOOD & PRIME STEAKS PRESENTS AN EVENING WITH THE PRISONER WINE COMPANY

04/24/2024

GALVESTON, Texas(April 24, 2024) - Food and wine lovers are invited to a special evening at Shearn's Seafood & Prime Steaks at the Moody Gardens Hotel for "An Evening with The Prisoner Wine Company" on May 15 at 6:30 p.m. This exclusive event will showcase a five-course, chef-curated menu thoughtfully crafted to complement the bold and complex notes of The Prisoner Wine collection.

The Prisoner Wine Company revolutionized the perception of red blend wines over two decades ago. A masterful blend of California's finest and most unconventional grape varieties, The Prisoner quickly became renowned for its complexity and allure. Over the years, The Prisoner Wine collection has expanded to include a range of rule-breaking blends, adorned with provocative label designs. This innovative brand has garnered a loyal following and critical acclaim, solidifying its position as a leader in the market and earning the coveted status of a "cult" wine.

Presented by Shearn's Seafood & Prime Steaks at Moody Gardens, "An Evening with The Prisoner Wine Company" promises an unforgettable experience for wine enthusiasts. Each course will be expertly paired with a selection from The Prisoner Wine collection, showcasing the versatility and artistry of these exceptional wines.

"I am excited to introduce the Wine Dinner Series at Shearn's. The culinary team brings an incredible and innovative menu," states Chef Bobby Ross, Executive Chef of Shearn's Seafood & Prime Steaks at Moody Gardens. The Prisoner Wine Dinner is the second dinner planned as part of an ongoing dinner series taking place over the next year. Chef Ross continues, "Thus far, guests have enjoyed being part of the culinary journey and learning about the wine. It is a wonderful event to be a part of,"

The menu for the evening includes:

- -Spring Pea Soup with Lemon Creme Fraiche, Honeycomb Tuite, Parmesan Foam, paired with 2022 BLINDFOLD SAUVIGNON BLANC.
- Petite Heirloom Tomato Salad featuring Yellow Tomato Gel, Toasted Brioche Ring, Balsamic Pearls, Watercress, Basil Oil, accompanied by 2021 THE PRISONER CHARDONNAY.
- Smoked Duck Ravioli served with Mascarpone Cheese, Shaved Summer Truffles, Sage Brown Butter Sauce, Mushroom Air, Chive Oil, complemented by 2022 THE PRISONER PINOT NOIR.
- Hazelnut Crusted Halibut accompanied by Blood Orange Reduction, Saffron Risotto, Grilled Asparagus, paired with 2021 THE PRISONER RED BLEND.
- Cherry Pavlova, perfectly paired with 2022 UNSHACKLED CABERNET SAUVIGNON, BY THE PRISONER.

Tickets for this event can be purchased at moodygardens.org for \$130 per person, plus tax and gratuity. For more information, please call 409-683-4404.

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About Moody Gardens: Moody Gardens is a public, non-profit educational destination utilizing nature in the

advancement of rehabilitation, conservation, recreation, and research. For more information, visit www.moodygardens.org.

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