

# Share

Designed to Complement Your Tasting Experience



## MEZZE\*\*

Hummus, Tzatziki, Muhammara, Olive Tapenade, Baba Ganoush,  
Feta Cheese, Piquillo Peppers, Garlic Toum, Medjool Dates, Pita Bread

\$42

## CHEESE & CHARCUTERIE\*\*

Central Coast Creamery's Seascape, Goat Gouda, Manchego & Goat Cheddar,  
Jamon Serrano, Turkey Galantine, Duck Rillettes, Salame Gentile, Salame Nostrano,  
Salametto, DAOU Olives, Truffle Honey, Walnuts, Fig Jam, Pepperdew Peppers, Baguette

\$48

## GRILLED KEBABS\*

Harissa Prawns, Pintxo Chicken, Za'atar Vegetables, Coffee Crusted Wagyu Skewers,  
Tabouleh, Pickled Red Onions, Garlic Toum, Salsa Verde, Tzatziki, Pita Bread

\$56

# Pair

Paired Culinary and Wine Experience, Crafted by our Estate Chef

\$75



## PAN ROASTED DUCK BREAST\*

Sumac Fingerling Potatoes & Carrots, Spinach, Piquillo Purée  
Paired with DAOU Pinot Noir, Garys' Vineyard

## SEARED SEA SCALLOPS\*\*

Lentils, Bulgar, Muhammara, Crispy Shallots, Smoked Paprika  
Paired with DAOU Micho, Estate

## BLACKENED LAMB CHOP\*\*

Lemon Herb Couscous, Almond, Mahogany Eggplant, Pomegranate Seeds, Salsa Verde  
Paired with DAOU Cabernet Sauvignon, Estate



Estate Chef Cody Thomasson

Available 11am to 4pm Daily

Member Discounts Apply

Entrée with Paired Glass of Wine Available for Members

Please notify your Wine Educator of any allergies or dietary restrictions

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

\*\* Contains nuts

Food Must be Paired with Wine