

Share

Designed to Complement Your Tasting Experience

MEZZE**

Hummus, Muhammara, Bali Butternut Dip, Green Olive Tapenade,
Spicy Whipped Feta, Tzatziki, Garlic Toum,
Lime Zested Medjool Dates, Almonds, & Pita Bread
\$42

CHEESE & CHARCUTERIE**

Carmody, Fiscalini Cheddar, Pepato, San Andreas, Fromage Blanc with DAOU
Honey, Fig Onion Marmalade, Duck Mousse with Champagne Gastrique, Prosciutto
di Parma, Cider Braised Chorizo, Molisana and Toscano Fennel Salami, Duck
Prosciutto, DAOU Olives with Pickled Garlic, Pickled Mustard Seeds, Walnuts,
Marcona Almonds, Pepperdews, Marinated Artichokes, Cornichons, Fruit, Baguette
& Rosemary Crackers
\$48

GRILLED KEBABS*

Harissa Prawns, Yogurt Pinxo Chicken, Za'atar Vegetables,
Lamb Kofta Skewers, Tabouleh, Pickled Red Onions,
Garlic Toum, Harissa, Tzatziki, & Pita Bread
\$56

Pair

Paired Culinary and Wine Experience, Crafted by our Estate Chef
\$75

WILD PACIFIC SALMON*

Roasted Mushrooms, Barley Risotto, Caramelized Onions, Feta, Pea Shoots
DAOU Reserve Gary's Vineyard Pinot Noir

BERKSHIRE PORK*

Preserved Lemon Couscous, Roasted Eggplant, Coriander, Estate Olive Oil,
Caramelized Fennel
DAOU Reserve Eye of the Falcon

WAGYU NEW YORK STRIP*

Za'atar Roasted Red Potatoes, Broccolini, Castelvetroano Olives, Fried Leeks,
Balsamic Reduction
DAOU Estate Cabernet Sauvignon

Estate Chef Cody Thomasson
Member Discounts Apply

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 food-borne illness
** Contains nuts

Food Must be Paired with Wine