

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 and Almonds, & Pita Bread
\$42

CHEESE & CHARCUTERIE**

Carmody, Fiscalini Cheddar, Pepato, San Andreas, Fromage Blanc with Truffle
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, Cornicons, Seasonal Fruit,
Baguette & Rosemary Crackers
\$48

GRILLED KEBABS*

Harissa Prawns, Yogurt 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

PAN SEARED WILD PACIFIC SALMON*

Herb Roasted Morro Bay Mushrooms, Spring Pea Barley Risotto, Caramelized
Onions, Feta Cheese, Pea Shoots
Paired with DAOU Rosé

ROASTED BERKSHIRE PORK*

Preserved Lemon Herb Couscous Salad, Cherry Tomatoes, Baby Spinach,
Scallions, Lemon Vinaigrette, Charmoula Eggplant with Pickled Mustard Seeds
Paired with DAOU Unbound

WAGYU NEW YORK STRIP*

Za'atar Roasted Red Potatoes, Pan Roasted Broccolini with Green
Olive Tapenade, Fried Leeks with Balsamic Reduction
Paired with DAOU Estate Cabernet Sauvignon

Estate Chef Cody Thomasson

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