

Culinary Offerings

Culinary Offerings curated to pair with our wine flight.

Please notify your Wine Educator of any allergies or dietary restrictions.

**Food prepared may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.*

Shared Plates

Cheese and Charcuterie 50

Artisanal Cheeses / Fine Cured Meats / Nuts / Olives / Assorted Crackers

Mezze Platter 43

Seasonal local vegetables / Artisanal Dips / Bread

1/2 Dozen Oysters on the Half Shell 36

Paired with curated artisanal sauces

DAOU Estate Royal White Sturgeon Caviar 150

House Chips / Brioche Toast / Sieved Egg / Chives / Crème Fraiche

Salad & Entrees

The Chopped Salad 15

Farro / Curry Cauliflower / Italian Kale / Lemon Vinaigrette / Pickled Golden Raisins
Dill / Mint / Dukkah / Cucumber / Pickled Red Onion / Feta Emulsion

Spiny Lobster Roll 38

Brioche Roll / Crème Fraiche / Fine Herbs

Niman Ranch Berkshire Pork Tenderloin 45

Fennel Beurre Blanc / Broccolini

Larger Plates Designed for sharing – Sides available a la carte

Bone-In Half Chicken Confit 45

Calamansi Glaze / Fennel Seed / Coriander

16 oz NY Steak 75

Bordelaise

Culinary Pairing Experience

95

Three chef-curated small bites paired with 3 oz pours of wines, crafted to elevate your tasting experience at the summit of DAOU Mountain- Member discounts apply. Experience fees are waived for new members upon joining, but not with wine purchases alone

2023 Estate Chardonnay - Spiny Lobster Roll

100 % Chardonnay – 10 months in 70% New French Oak

Brioche Roll / Crème Fraiche / Fine Herbs

2024 Pinot Noir- Niman Ranch Berkshire Pork Tenderloin

100% Pinot Noir – 10 months in 50% New French Oak

Fennel Beurre Blanc/ Broccolini

2022 Estate Soul of a Lion - NY Steak

82% Cabernet Sauvignon, 15% Cabernet Franc, 3% Petit Verdot – 22 months in 100% New French Oak

6 oz / Potato Puree / Bordelaise



Desserts

Chocolate Cremieux in a Jar 11

Espresso Chantilly / Sugar Cookie

Banana Bread Financier 14

Banana / Horchata Crema / Salted Caramel / Pecan Praline