

By the Glass

A selection to enjoy alongside or after your tasting

2018 Estate Chardonnay	\$23
2023 Edna Valley Chardonnay	\$18
2023 PATRIMONY Blanc	\$70
2005 La Capilla Cabernet Sauvignon	\$25
2022 Solomon Hills Pinot Noir	\$24
2020 Unbound	\$21
2022 Geneseo Cabernet Sauvignon	\$25
2022 Estate Malbec	\$25
2017 Estate Cuvée Lizzy	\$25
2011 Reserve Cabernet Sauvignon	\$26
2018 Estate Soul of a Lion	\$50
2021 PATRIMONY Cabernet Franc	\$50
2022 PATRIMONY Cabernet Sauvignon	\$50

* Member discounts apply

Flight

50

Savour a diverse flight of wines representing DAOU Mountain. Each individual tasting is waived with a 3-bottle purchase, or two tastings waived upon joining membership.

2023 Estate Chardonnay

100% Chardonnay

Aged for 10 Months in 70% New French Oak

2022 Limited Release Daou Cabernet Sauvignon

100% Cabernet Sauvignon

22 months in 80% new French oak

2022 Estate Cabernet Franc

100 % Cabernet Franc

21 months in 100% new French oak

2022 Estate Mayote

46% Cabernet Franc, 35% Merlot, 19% Petit Verdot

22 months in 100% new French oak

2022 Estate Soul of a Lion

82% Cabernet Sauvignon, 15% Cabernet Franc, 3% Petit Verdot

Aged for 22 Months in 100% New French Oak

DAOU⁺

The most exclusive collection of DAOU wines anywhere. Simple, intuitive, and incredibly convenient. Make return visit reservations, plus get an all-access pass to amazing benefits like flat rate shipping, exclusive DAOU+ wines and products, early release of our newest vintages, and gifting – made – easy.



Scan the QR code to access the DAOU+ app. Or download it from the App Store or Google Play.

Culinary Pairings

Delectable share plates 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.*

The Chopped Salad

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

Recommended pairing with Estate Sauvignon Blanc

Chicories, Apple, and Candied Almond Salad

Quince Emulsion / Banyuls Vinaigrette / Bacon Lardons

Recommended pairing with Edna Valley Pinot

Mezze Platter

Green Goddess / Hummus / Fromage Blanc / Snap Peas / Baby Carrots / Radishes
Cucumbers / Romesco/ Romanesco / Bread

Recommended pairing with Estate Chardonnay

Cheese and Charcuterie

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

Recommended pairing with Petaluma Gap Pinot Noir and Reserve Unbound

Santa Barbara Sea Bass Crudo

Local Avocado Emulsion / Citrus / Aguachiles / Corn Nuts / Flowers / Pickled Red Onions / Radish

Recommended pairing with Estate Semillon

Beef Tartare

Sourdough Crisps / Cornichons / Castelvetro Olives / Parsley / Egg Yolk / Lemon
Estate Olive Oil / Dijon Aioli

Recommended pairing with Reserve Eye of the Falcon and Estate Cabernet Sauvignon

1/2 Dozen Oysters on the Half Shell

Citrus / Ponzu / Cocktail Sauce

Recommended pairing with Estate Sauvignon Blanc

15

DAOU Estate Royal White Sturgeon Caviar

House Chips / Blinis / Sieved Egg / Chives / Crème Fraiche

Recommended pairing with Estate Chardonnay and PATRIMONY Blanc

California White Seabass

Sauce Piperade / Chorizo / Sweet Peppers / Fregola / Fennel Salad

Recommended pairing with Estate Chardonnay

Berkshire Pork Chop

Kabocha Squash Purée / Apple Cider Pan Sauce / Winter Greens / Maple / Date / Brown Butter Glaze

Recommended pairing with Estate Cabernet Franc

8 Oz New York Steak Au Poivre ‘Manhattan Cut’

Au Poivre Sauce / Pommes Purée / Sautéed Greens / **ADD Black Truffle (MP)**

Recommended pairing with Estate Soul of a Lion and Patrimony Cabernet Sauvignon

Pan Seared Maine Diver Scallops

Parsnips / Persimmon / Leeks / Carrot

Recommended pairing with Estate Chardonnay

Chocolate Cremieux in a Jar

Espresso Chantilly / Sugar Cookie

Recommended pairing with Estate Dessert Wine

Apple & Almond Cake

Vanilla Ice Cream / Apple Carmel / Candied Almonds

Recommended pairing with PATRIMONY Blanc

150

49

51

54

44

11

14

17

43

50

28

37

36

