

Culinary Pairings	
Delectable share plates curated to pair with our wine flight. Please notify your Wine Educator of any allergies or dietary restrictions. <i>*Food prepared may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.</i>	
The Chopped Salad	15
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	
Heirloom Beet Salad	21
Fromage Emulsion / Roasted, and Pickled Beets / Watercress / Orange Vinaigrette Pistachio Honeycomb Recommended pairing with Edna Valley Pinot	
Mezze Platter	43
Green Goddess / Hummus / Fromage Blanc / Snap Peas / Baby Carrots / Radishes Cucumbers / Romesco/ Romanesco/ Bread Recommended pairing with Estate Chardonnay	
Cheese and Charcuterie	50
Artisanal Cheeses / Fine Cured Meats / Nuts / Olives / Assorted Bread and Crackers Recommended pairing with Petaluma Gap Pinot Noir and Reserve Unbound	
Spanish Octopus & Gigante Bean Salad	41
Celery, Celery Root, Herbs, Calabrian Chili Aioli, Chorizo Crumbles Recommended pairing with Estate Chardonnay	
Beef Tartare	37
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	36
Citrus / Ponzu / Cocktail Sauce Recommended pairing with Estate Sauvignon Blanc	
DAOU Estate Royal White Sturgeon Caviar	150
House Chips / Blinis / Sieved Egg / Chives / Crème Fraiche Recommended pairing with Estate Chardonnay and PATRIMONY Blanc	
Dry Aged Pink Grouper	58
Green Garlic Nage / Pan Seared Fingerling Potatoes / Sauté Greens Recommended pairing with Estate Chardonnay	
Iberico Secreto	51
Earl Gray Carrot Emulsion / Snap Peas & Mint / Onion Petals / Mint & Calabrian Chile Salsa Recommended pairing with Estate Mayote and Estate Micho	
8 Oz New York Steak Au Poivre ‘Manhattan Cut’	54
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	44
Chantarelle Cream Sauce / Chantarelle Leeks and Walnut Conserva / Bacon Lardon / Onion Petal Watercress Recommended pairing with Estate Chardonnay	
Chocolate Cremieux in a Jar	11
Espresso Chantilly /Sugar Cookie Recommended pairing with Estate Dessert Wine	
Bautista Farm Strawberry Napoleon	14
Crème Diplomat/ Almond and Feuilletine Truille Recommended pairing with PATRIMONY Blanc	
Pizza - <u>Available Thursday, Friday, Saturday, & Sunday Only</u>	
Margherita	25
Tomato Sauce / Mozzarella / Parmigiano / Basil / Confit Cherry Tomatoes	
Pepperoni	28
Tomato Sauce / Mozzarella / Parmigiano / Pepperoni	
Bacon, Blue and Date	26
Neuske’s Bacon / Medjool Date s/ Capricorn Goat Blue	
Sausage and Mushroom	28
Alle Pia Pizzaiola Sausage / Mighty Cap Mushrooms / Leek sauce / Telegio cheese	
Black Truffle Pizza	70
Black Truffles, Black Truffle Cheese, Roasted Yukon Potato, Chives	