

By the Glass

A selection to enjoy alongside or after your tasting

2024 Estate Sauvignon Blanc	\$18
2018 Estate Chardonnay	\$23
2023 Edna Valley Old Vine Chardonnay	\$18
2021 Willow Creek Chardonnay	\$18
2022 PATRIMONY Blanc	\$70
2005 La Capilla Cabernet Sauvignon	\$25
2022 Solomon Hills Pinot Noir	\$24
2022 Limited Release Cabernet	\$25
2022 Estate Malbec	\$25
2017 Estate Cuvée Lizzy	\$25
2011 Reserve Cabernet Sauvignon	\$26
2018 Estate Soul of a Lion	\$50
2022 PATRIMONY Merlot	\$50
2022 PATRIMONY Cabernet Franc	\$50
2021 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 Reserve Rosé

100% Grenache Noir

Aged for 7 Months in 100% Neutral French Oak

2024 Estate Sauvignon Blanc

98% Sauvignon Blanc, 2% Sémillon

8 months in 50% new French oak

2023 Edna Valley Pinot Noir

100% Pinot Noir

Aged for 10 Months in 25% New French Oak

2022 Limited Release Daou Cabernet Sauvignon

100% Cabernet Sauvignon

22 months in 80% new French oak

2021 Estate Soul of a Lion

82% Cabernet Sauvignon, 12% Cabernet Franc, 6% 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 Salad15

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 Salad21

Fromage Emulsion / Roasted, and Pickled Beets / Watercress / Orange Vinaigrette
Pistachio Honeycomb
Recommended pairing with Edna Valley Pinot

Mezze Platter43

Green Goddess / Hummus / Fromage Blanc / Snap Peas / Baby Carrots / Radishes
Cucumbers / Romesco/ Romanesco/ Bread
Recommended pairing with Estate Chardonnay

Cheese and Charcuterie50

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 Salad41

Celery, Celery Root, Herbs, Calabrian Chili Aioli, Chorizo Crumbles
Recommended pairing with Estate Chardonnay

Beef Tartare37

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 Shell36

Citrus / Ponzu / Cocktail Sauce
Recommended pairing with Estate Sauvignon Blanc

DAOU Estate Royal White Sturgeon Caviar150

House Chips / Blinis / Sieved Egg / Chives / Crème Fraiche
Recommended pairing with Estate Chardonnay and PATRIMONY Blanc

Dry Aged Pink Grouper58

Green Garlic Nage / Pan Seared Fingerling Potatoes / Sauté Greens
Recommended pairing with Estate Chardonnay

Iberico Secreto51

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 Scallops44

Chantarelle Cream Sauce / Chantarelle Leeks and Walnut Conserva / Bacon Lardon / Onion Petal
Watercress
Recommended pairing with Estate Chardonnay

Chocolate Cremieux in a Jar11

Espresso Chantilly /Sugar Cookie
Recommended pairing with Estate Dessert Wine

Bautista Farm Strawberry Napoleon14

Crème Diplomat/ Almond and Feuilletine Truille
Recommended pairing with PATRIMONY Blanc

Pizza - Available Thursday, Friday, Saturday, & Sunday Only

Margherita25

Tomato Sauce / Mozzarella / Parmigiano / Basil / Confit Cherry Tomatoes

Pepperoni28

Tomato Sauce / Mozzarella / Parmigiano / Pepperoni

Bacon, Blue and Date26

Neuske’s Bacon / Medjool Date s/ Capricorn Goat Blue

Sausage and Mushroom28

Alle Pia Pizzaiola Sausage / Mighty Cap Mushrooms / Leek sauce / Telegio cheese

Black Truffle Pizza70

Black Truffles, Black Truffle Cheese, Roasted Yukon Potato, Chives