

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

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 Lamb Chops 55

Spiced Pomegranate Molasses / Mint / Mast o Khair

NY Steak 45

6 oz / Potato Puree / Bordelaise / Watercress

Desserts

Chocolate Cremieux in a Jar 11

Espresso Chantilly / Sugar Cookie

Pineapple Upside – Down Financier 14

Almond / Salted Caramel / Whipped Cardamom Mascarpone –
add a Gelato scoop \$4

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 Petaluma Gap Pinot – Niman Ranch Lamb Chop

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

Spiced Pomegranate Molasses / Mint / Mast o Khair

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 / Watercress

Pizza – Available Thursday, Friday, Saturday, & Sunday

Margherita 24

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

Pepperoni 28

Tomato Sauce / Mozzarella / Parmigiano / Pepperoni

Bacon and Black Truffle 32

Truffle Creme / Bacon / Mozzarella / Parmigiano

