

## 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

### Heirloom Tomato Salad

Stracciatella / Cucumber / Pistachio  
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

### Leche de Tigre Ceviche

Passion Fruit Sorbet / Cilantro oil / Hearts of Palm / Smoked Chili Lavash  
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

### 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

### Harissa Lamb Loin

Baharat Eggplant / Feta / Cucumber / Herbs / Olives / Pomegranate  
Recommended pairing with Estate Mayote and Estate Micho

### 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

Sweet Corn / Cherry Tomato / Bacon Lardon / Summer Squash / Leeks / Purslane / Tomatillo  
Recommended pairing with Estate Chardonnay

### Chocolate Cremieux in a Jar

Espresso Chantilly / Sugar Cookie  
Recommended pairing with Estate Dessert Wine

### Peach and Pistachio Torta de Santiago

Vanilla Ice Cream / Estate Olive Oil  
Recommended pairing with PATRIMONY Blanc

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

### Margherita

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

### Pepperoni

Tomato Sauce / Mozzarella / Parmigiano / Pepperoni

### Bacon, Blue and Date

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

### Sausage and Mushroom

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

### Black Truffle Pizza

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