

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 / Castelvetrano 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

43

50

28

37

36