

## Culinary Offerings

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 Rose

### Mezze Platter

Tzatziki / Hummus / Fromage Blanc / Snap Peas / Baby Carrots / Radishes  
Cucumbers / Romesco/ Romanesco / Chanterelle Conserva / 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

### 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

### NY Steak

6 oz / Potato Puree / Bordelaise / Watercress

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

### Margherita

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

### Pepperoni

Tomato Sauce / Mozzarella / Parmigiano / Pepperoni

### Bacon and Black Truffle

Truffle Creme / Bacon / Mozzarella / Parmigiano

## 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 is NOT waived with purchase of wine

### 2023 Estate Chardonnay – Spinye Lobster Roll

100% Chardonnay – 10 months in 70% New French Oak

Brioche Roll / Crème Fraiche / Fine Herbs

### 2023 Petaluma Gap Pinot - Niman Ranch Lamb Chop

100% Pinot Noir – 10 months in 65% New French Oak

Spiced Pomegranate Molasses / Mint / Mast o Khair / Quinoa Crunch

### 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

## Member Exclusive Entrees

### Spinye Lobster Roll

Brioche Roll / Crème Fraiche / Fine Herbs

38

### Niman Ranch Lamb Chops

Spiced Pomegranate Molasses / Mint / Mast o Khair / Quinoa Crunch

55



15

43

50

36

150

45

24

28

32