



DAOU
Family Estates

Daou Vineyards Dinner
Thursday October 1, 2020

Welcome:

Daou Rose 2019

1st Course:

Tiger Shrimp

Pacific Black Tiger Shrimp topped with spinach with a Sriracha beurre blanc served with capellini pasta

Wine: Daou Chardonnay Reserve 2018

2nd Course:

Gnocchi Ragu

Italian potato dumplings in a traditional Bolognese sauce

Wine: Daou Cabernet Sauvignon Reserve 2018

3rd Course:

Petite Osso Buco

Mini bone-in veal shank over fresh vegetables

Wine: Daou Bodyguard Red 2017

4th Course

Braised Beef

Boneless short rib braised in a cabernet reduction over Italian soft polenta

Wine: Daou Soul of a Lion 2017

Dessert

Zabaglione

Fresh berries topped with Marsala Zabaglione

\$95.00 Plus tax and gratuity
additional beverages not included