

DAOU

menu

FIRST COURSE

LOCAL OYSTER

Pickled Green Strawberry Mignonette

Paired With 2021 DAOU Rosé, Paso Robles

SECOND COURSE

GRILLED PINEAPPLE & BURRATA

Toasted Macadamia Nuts, Sorrel Flower Glaze, Mint, Olive Oil,
Preserved Lemon Vinaigrette & Pea Shoots

Paired With 2020 DAOU Reserve Chardonnay,
Paso Robles, Willow Creek District

THIRD COURSE

PAN SEARED DIVER SCALLOPS

Coconut Rundown Sauce, English Peas, Baby Carrots,
Green Banana & Herb Oil

Paired With 2020 Bodyguard Chardonnay,
Santa Barbara County

FOURTH COURSE

BRAISED PORK SHORT RIB

Popcorn Foam & Corn Spoon Bread

Paired With 2020 Bodyguard Red Blend, Paso Robles

FIFTH COURSE

SMOKED CERTIFIED ANGUS BEEF BRISKET

White Corn Grits, Blackberry BBQ Sauce & Pickled Spring Onions

Paired With 2019 DAOU Estate Soul of a Lion
Cabernet Sauvignon, Paso Robles, Adelaida District

DESSERT

STICKY TOFFEE PUDDING

Toffee Sauce, Coffee Ice Cream

Paired With DAOU Dessert Wine

MENU CURATED BY EXECUTIVE CHEF
MIKE FISCHETTI



★ CARMEL-BY-THE-SEA ★

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