



# Wine Dinner

THURSDAY AUGUST 10TH, 2023

6:30 PM

\$125++/PERSON

## *Hors d'Oeuvres*

2022 DAOU ROSE, PASO ROBLES, CA

## *First*

SASHIMI TUNA POKE,  
SESAME RICE, JULIENNE VEGETABLES, CHILI GARLIC SAUCE  
2022 DAOU SAUVIGNON BLANC, PASO ROBLES, CA

## *Second*

PAPPARDELLE PASTA,  
SAUTÉED CHANTERELLES, TOMATO, ZUCCHINI, ROASTED GARLIC SAUCE  
2022 DAOU CHARDONNAY, PASO ROBLES, CA

## *Third*

CRISPY BLACKENED CHICKEN THIGH,  
GRILLED BABY SQUASH, PECANS, MAYTAG BLUE CHEESE CRÈME FRAICHE  
2020 DAOU "SEQUENTIS" RESERVE MERLOT, PASO ROBLES, CA

## *Fourth*

STEAK & LOBSTER PINWHEEL,  
SMASHED YUKON GOLD POTATOES, ROASTED CARROTS, LOBSTER BORDELAISE  
2021 DAOU CABERNET SAUVIGNON, PASO ROBLES, CA  
2020 DAOU "BODYGUARD" RED BLEND, PASO ROBLES, CA

## *Fifth*

CHOCOLATE COUPE,  
RASPBERRY FOOL, SHAVED CHOCOLATE, PISTACHIO BRITTLE  
2021 DAOU PESSIMIST RED BLEND, PASO ROBLES, CA

*Rsvp Here*