

Five Course Food & Wine Pairing

Friday, May 22nd | Starting at 7pm

Amuse

Hamachi Tataki & Oyster

Pickled Cucumber | Radish | Yellow Tomato | Sourdough Crisp | Passionfruit Vinaigrette

Paired With

DAOU Sauvignon Blanc
Pasa Robles, California, USA

First Appetizer

White Dutch Asparagus

Seared Scallops | Chives | Watercress | Aged Pecorino | Beurre Blanc

Paired With

DAOU Chardonnay
Pasa Robles, California, USA

Second Appetizer

Jamón Ibérico

Cauliflower Mousseline | Hazelnut | Shimeji Mushrooms | Creamy Morel Truffle Sauce

Paired With

DAOU Pessimist
Pasa Robles, California, USA

Main Course

Grilled Lamb Chops

Grilled Bimi | Potato Fondant | Red Beet | Crème Fraîche | Thyme Jus

Paired With

DAOU Cabernet Sauvignon
Pasa Robles, California, USA

Dessert

Matcha Cake

Dark Chocolate Ganache | Dutch Strawberries | Pistachio Crumble

Paired With

DAOU Sweet Wine
Pasa Robles, California, USA

Paired With DAOU Wines - Rich in Character and Depth

