

Proudly Presents DAOU Víneyards & Wínery

Reception

Cherry Tomato & Mozzarella di Bufala

with olive oil and an aged balsamic glaze 2016 DAOU Rose

<u>Prímí</u>

Smoked Trout Ravioli

with shaved parmesan, capers and aglio e olio 2015 DAOU Chardonnay

<u>Secondí</u>

Housemade Sausage

Grilled and served cacciatore style 2014 DAOU Cabernet Sauvignon Reserve

<u>Príncípale</u> Braísed Short Ríbs

with a red wine pancetta glaze 2014 DAOU Estate "Soul of a Lion"

Dolce

Chocolate Truffles 2015 Pessímíst by DAOU

> Thursday October 5, 2017 \$100.00 per person