



DAOU
VINEYARDS & WINERY

**Wine
Dinner**

Thursday, July 25th- 6:30 p.m.

[reservations available only by calling 916-789-2002]

First Course

Summer Fruit Tabbouleh

*strawberry, papaya and raspberry with sundried tomatoes, pickled cucumber
and a watermelon vinaigrette*

DAOU Rosé

Second Course

Herb Marinated Jumbo Prawns

*marinated and grilled jumbo prawns with dragon fruit and passion fruit
salsa, lemongrass beurre blanc and roasted chickpea purée*

DAOU Sauvignon Blanc

Third Course

Nut Crusted Halibut

*crusted with macadamia and cashew nuts, with caramelized pineapple
risotto and bittersweet pickled shallots, topped with an olive oil chimichurri*

DAOU Reserve Chardonnay

Fourth Course

Lamb Filet

*wrapped in smoked lamb pancetta with jeweled rice pilaf, wild berry
chutney and a silky red wine balsamic reduction*

DAOU Bodyguard

Fifth Course

Citrus Kanafeh

*with spiced ricotta and cream cheese filling topped with toasted
pistachios and mint infused dark chocolate*

DAOU Chemin de Fleurs

\$115 per person

plus tax and 20% automatic service charge

MUST BE 21 OR OLDER TO ATTEND
Wine vintages subject to change due to availability

*07/11/2024