



CHEF DANIEL COX | DAOU VINEYARDS

GEODUCK CRUDO

DAOU | ROSÉ

Yuzu, Thai basil, scallion, chili

PEACHES + BURRATA

DAOU | BODYGUARD CHARDONNAY

Mint, chili oil, sourdough

TIGER PRAWN CEVICHE

DAOU | RESERVE CHARDONNAY

Citrus, fennel, dill, avocado, crème fraîche, blue corn tortilla

SLOW ROASTED PORK BELLY

DAOU | RESERVE CABERNET SAUVIGNON

Blackberry, serrano, pickled shallot, and blackberry gastrique

WAGYU BAVETTE STEAK

DAOU | SOUL OF THE LION

Smoked and grilled, confit garlic pureé, grilled greens, wild mushroom pan sauce

LEMON GOOEY BUTTER CAKE

DAOU | DISCOVERY SAUVIGNON BLANC

Cherry + whip cream

Please note no substitutions may be made to this menu.