

Daou Vineyards
Wine Dinner

Wednesday, January 25, 2017 at 7pm

Featuring: Georges Daou

Rare Seared Tuna
tahini rub, sumac pita chips, saffron charred onion, pine nut purée

2014 Grenache Blanc



Kurobuta Pork Milanese
*buttermilk soaked pork tenderloin, pecan panko crust,
balsamic roasted grapes, cured tomato*

2012 Unbound



Duo of Rabbit
*confit leg croquettes, tenderloin roulade, tri-colored lentils,
pickled carrots*

2014 Reserve Cabernet



Soul Food
*mole braised bison, southern style bok choy, grilled watermelon,
smoked whiskey salt*

2012 Soul of a Lion



Glass Half Full Panna Cotta
*black pepper mascarpone panna cotta, black cherry granite,
almond-pepita crumble*

2014 The Pessimist



\$129++ per person
(menu subject to change)