



WINE DINNER  
03.09.2022

**DAOU**  
*Family Estates*

### *amuse bouche trio*

WILD MUSHROOM & ROSEMARY TARTLET

BEETROOT RAVIOLI

lavender & honey whipped mascarpone, candied walnuts,  
apple gastrique

FOIE GRAS LOLLIPOP

candied cherry center and port wine reduction

### *first course*

HERBED GOAT CHEESE TART

oven dried tomatoes, pesto, pine nut praline

*Sauvignon Blanc*

### *second course*

ROASTED MAINE LOBSTER CANNELLONI

fennel bisque, petit herb salad

*Bodyguard Chardonnay by DAOU*

### *intermezzo*

AVOCADO SORBET

langues de chat, petit cilantro, jalapeño simple syrup

### *third course*

GLAZED DUCK BREAST

red wine & beetroot emulsion, thyme infused beet roulade,  
duck fat fried brussels sprouts

*Pessimist by DAOU*

### *fourth course*

COFFEE & CHOCOLATE BAR

almond praline, chocolate crèmeux, whipped coffee ganache

*Reserve Cabernet Sauvignon*