

A-Frame Spotlight Dinner Series

featuring

DAOU
VINEYARDS & WINERY

Welcome Reception

Poached Beau Soleil Oysters

mignonette, beets, cucumber, osetra caviar

DAOU Reserve Chardonnay

Course One

Ricotta Gnudi

oven roasted tomato, basil oil, chili threads

DAOU Estate Sauvignon Blanc

Course two

Lupo di Mare

oven roasted tomato, basil oil, chili threads

DAOU The Pessimist

Entree

Manzo Brasato

italian braised beef, soft polenta, radish salad

DAOU Soul of a Lion

Dessert

Lemon Panna Cotta

caramel, berries

DAOU Estate Bodyguard Red