



# DAOU WINE DINNER

*February 26, 2016 @ 6:30 pm*

94.95 per person plus 6% tax and 20% gratuity



*Join us on Friday February 26, 2016 for an evening of delicious Daou Wines, Paso Robles, California, and expertly paired cuisine! Call for details and reservations today: 724-223-1837!*

## MENU AND PAIRINGS:

*Reception Appetizer: Jumbo Lump Crab Hoelzel*

*Second Course: Pan-Seared Spanish Mackerel, Lemon Thyme Butter, Hand-Turned Carrots paired with Daou Chardonnay*

*Intermezzo: Chef selected Cheese Plate*

*Fourth Course: Lamb LolliPops, Pistachio Crust, Asparagus paired with Daou Zinfandel*

*Fifth Course: Duck Confit, Haricot Vert paired with Daou Cabernet Sauvignon*

*Sixth Course: Filet, Cajun Butter paired with Daou Cabernet Sauvignon Reserve*

*Dessert: Fruit Tart, Ginger Whipped Cream paired with Daou Grenache Blanc*

