



## CHEF DANIEL COX | DAOU VINEYARDS

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### GEODUCK CRUDO

Yuzu, Thai basil, scallion, chili

DAOU | ROSÉ

### PEACHES + BURRATA

Mint, chili oil, sourdough

DAOU | BODYGUARD CHARDONNAY

### TIGER PRAWN CEVICHE

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

DAOU | RESERVE CHARDONNAY

### SLOW ROASTED PORK BELLY

Blackberry, serrano, pickled shallot, and blackberry gastrique

DAOU | RESERVE CABERNET SAUVIGNON

### WAGYU BAVETTE STEAK

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

DAOU | SOUL OF THE LION

### LEMON GOOEY BUTTER CAKE

Cherry + whip cream

DAOU | DISCOVERY SAUVIGNON BLANC

Please note no substitutions may be made to this menu.