

# DAOU WINE DINNER

4 COURSES - \$125 PER GUEST

## 2022 DAOU ROSÉ

CHARRED ONION GOAT CHEESE CORNET  
SESAME CONE, SMOKED CHICKEN LIVER MOUSSE,  
PICKLED POMEGRANATE

\*NUT-FREE

## 2021 BODYGUARD CHARDONNAY

SEARED DIVER SCALLOP  
ZA'ATAR BROWN BUTTER CARROT PUREE, WITH  
PRESERVED LEMON TABBOULEH

## 2021 RESERVE "SEVENTEEN FORTY"

BRAISED CURED PORK BELLY  
SHAWARMA SPICE & CURED BELLY, SLOW BRAISED IN  
GHEE, TOUM HERB CHICKPEA PUREE, HARISSA OIL,  
WILTED GREENS

\*GF

NON-PORK EATERS- BRAISED OCTOPUS

## 2022 PESSIMIST BY DAOU

VANILLA BEAN YOGURT PANNA COTTA  
FIG GELÉE  
PISTACHIO NEST (BRULEE FRESH FIGS) \*V



GF: GLUTEN FREE, GFA: ITEM CAN BE PREPARED W/O GLUTEN DF: DAIRY FREE, V: VEGETARIAN VG: VEGAN

**\*\*19% Service Gratuity will be added to parties of 6 or more. \*\*A 6% hotel surcharge will be added to all guest checks in support of the cost of city and state minimum wage increases.**

\*The Department of Public Health advises that eating raw or under cooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.