

DAOU

VINEYARDS & WINERY

April 12, 2022

\$85 Per Person

(Does Not Include Tax or Gratuity)

FIRST COURSE

Jose's Albondiga Maduro
Persimmon Coulis, Kumquat Pico

Rosé, 2020

SECOND COURSE

Grilled Octopus
Sumac Greek Yogurt, Aji Pepper Butter

Bodyguard, Chardonnay, 2019

THIRD COURSE

Roasted Quail
Tabouli, Labneh Morney
Bodyguard, Red Blend, 2019

FOURTH COURSE

Beef Kafta
Filet Mignon, Basmati Risotto, Spinach-Cucumber Minionette

Soul of the Lion Blend, Cabernet Sauvignon, 2019

FIFTH COURSE

Baklava
Phylo, Almond-Macadamia Nut, White Pepper Honey, Fennel Anglaise

Pessimist, Red Blend, 2019

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