

1919

WINE EVENT SERIES

PRESENTS:

DAOU WINE DINNER

ASSORTED CANAPÉS

Champagne Gonet

LOBSTER SALAD

Avocado, Black Truffles, Shellfish Vinaigrette

Daou Chardonnay Reserve 2016

ORGANIC POLENTA

Roasted Organic Mushroom, Gorgonzola Dulce Fonduta

Black Truffle Jus

Daou Estate Cuvee Lizzy 2016

"PRESA IBÉRICA"

Crispy "Cochinillo" Belly, Quinoa, Plantain, Herb Pesto

Daou Estate Micho 2016

DUO BEEF

GRILLED SHORT RIBS - ROASTED NY STEAK

Pomme Puree

Daou Estate Cabernet Sauvignon 2016

Daou Soul of a Lion 2016

ARTISANAL CHEESES

Coconut "Arepa"

Daou Estate Cabernet Franc 2016

MIGNARDISES



TUESDAY JANUARY 15, 2019

7:00 PM

\$195 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Luis Pomales

Menu items are subject to change without previous notice.