SEPTEMBER, 2018

Paso Robles / Daou Winery

1 *First Tasting*

Daou Chardonnay 2016

Food Pairing: Vietnamese Braised Scallops

2 *Second Tasting*

Pessimist Red Blend 2017

Food Pairing: Pan-seared steelhead with pea sauce

3 *Third Tasting*

Daou Cabernet Sauvignon 2017

Food Pairing: Braised pork shank with vegetable risotto

4 *Fourth Tasting*

Daou Reserve Cabernet Sauvignon 2016

Food Pairing: Bacon wrapped bistro filet with roasted sweet potatoes

**These items are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially if you have certain medical conditions.*