

MENU

DAOU & BRASSERIE SLO

APPETIZERS

Whipped Goat Cheese
brioche, whipped goat cheese,
cherries, spiced honey

2020 discovery rosé

Hamachi Tartare
finger limes, crispy nori, citrus

2020 discovery sauvignon blanc

FIRST COURSE

Vanilla Poached Lobster
butternut squash puree, citrus celery
root gratin, hazelnut brown butter

2020 bodyguard chardonnay

SECOND COURSE

Crispy Duck Confit
toasted polenta, boysenberry,
chocolate gastrique

2019 sequentis reserve merlot

THIRD COURSE

Lamb Two Ways
black pepper grilled lamb chop, fennel
& black olive lamb crepinettes, tomato
cous cous, caramelized baby fennel,
herb gremolata

2018 soul of a lion cabernet sauvignon

DESSERT

Flatliner
caramel chocolate yule log, chocolate
cake, caramel cream
