

DAOU

WINE DINNER

July 25th, 2025

..... first course

Stone Fruit Salad

frisée, charred peaches, roasted beet purée,
candied sunflower seed brittle

wine pairing: *paso robles rosé*

..... second course

Trout Gravlax

dill flowers, frisée, cucumber ceviche,
fried capers, everything bagel crisp

wine pairing: *pessimist red blend*

..... third course

Dried Aged Ribeye

caramelized cauliflower purée,
blistered okra, blackberry peppercorn demi

wine pairing:
paso robles reserve cabernet sauvignon

..... fourth course

Strawberry Lemon Napoleon

lemon curd, strawberry cream, puff pastry,
candied lemon zest

wine pairing: *paso robles chardonnay*

FINLEY *F* FARMS

& THE OZARK MILL