

The Garrison

DAOU WINE DINNER

FEBRUARY 18TH, 2026

~ amuse ~

OYSTER

WELCOME POUR: ROSÉ
orange, nectarine, strawberry

~ soup ~

BEET BISQUE

crème fraîche, crispy kale, beet slaw

~ salad ~

POMEGRANATE SALAD

*black kale, pomegranate vinaigrette,
cacao nibs, farmers cheese*

SALAD PAIRING: SAUVIGNON BLANC
lemon, citrus, honeysuckle

~ seafood ~

POACHED LOBSTER TAIL

blood orange beurre blanc, asparagus, smoked tomatoes

~ poultry ~

CONFIT DUCK

*butter bean purée, morels, radicchio,
huckleberry gastrique*

POULTRY PAIRING: PESSIMIST
cherry, huckleberry, baking spices

~ intermezzo ~

LEMON & CUCUMBER SORBET

sparkling water

~ entrée ~

FLAT IRON

*fondue espuma, truffle, demi-glace,
earl grey glazed carrots*

ENTRÉE PAIRING: SEVENTEEN FORTY
blueberry, dried sage, truffle

~ dessert ~

STRAWBERRY RHUBARB TART

dark chocolate streusel, chervil, candied pistachios

DESSERT PAIRING: CHARDONNAY
tropical fruits, fresh acidity

