



OAK GRILL

WINE DINNER

DAOU

APRIL 30, 2019 | 6 - 9 PM

Raise your glass to a prix fixe dinner at Oak Grill!
Chef Valles is preparing a specially-crafted dinner featuring
four-courses paired with a selection of Daou wines.

HORS D'OEUVRES

MINI BEEF WELLINGTONS

Whole Grain Mustard Aioli

TRUFFLE-MUSHROOM ARANCINI

Truffle Coulis, Parmesan

FIRST COURSE

FAROE ISLAND SALMON

Jerk Spice, Plantains, Meyer Lemon Aioli, Pickled Apricots, Oregano

2018 Sauvignon Blanc

SECOND COURSE

LITTLE GEMS SALAD

Strawberries, Goat Cheese, Basil Vinaigrette, Saba, Crispy Onion

2017 Reserve Chardonnay

THIRD COURSE

DUO OF LAMB

Sunflower Seed Risotto, Artichokes, Roasted Tomatoes, Feta, Lamb Jus

2016 Reserve Cabernet Sauvignon

DESSERT

GIANDUJA CRÉMEUX

Blackberry Citrus Coulis, Candied Hazelnuts

2016 Estate Soul of a Lion

\$145 PER PERSON

Pricing excludes tax and gratuity.

RESERVATIONS: 949.760.4920