



# Cincinnati International Wine Festival Dinner Series



## COURSE I

Scallop crudo, lime curd, tropical fruit pico

*DAOU Sauvignon Blanc, 2018*

## COURSE II

Ricotta, hazelnut, red vein sorrel, lemon apricot  
configure, crostini

*DAOU Chardonnay, 2018*

## COURSE III

Sakura Farms Wagyu Bresola, cocoa nib, espresso, blackberry,  
nicoise olive

*DAOU Cabernet Sauvignon, 2018*

## COURSE IV

Maple Leaf Farms Five Spice Duck Confit, soba noodles,  
filthy cherries

*Body Guard by DAOU, 2017*

## COURSE V

Freedom Rub Farms Lamb Shank, puy lentils, roasted beet puree

*Pessimist by DAOU, 2017*



**DAOU**  
VINEYARDS & WINERY

