



Experience an exclusive and intimate culinary journey at our private wine pairing dinners. Indulge in a sumptuous 5-course dinner meticulously curated by WaterColor Executive Sous Chef, Chef Leonel Velazquez.

## DAOU Winery Dinner Menu

WEDNESDAY, MAY 15TH | 7 PM

### CANAPÉ

DAOU Sauvignon Blanc  
Florida Oyster, Lemongrass & Grapefruit Mignonette

### APPETIZER

DAOU Chardonnay  
Smoky Baba Ganoush, Pomegranate Molasses and  
Charred Pineapple Honey Tahini, Grilled Artichoke

### FIRST MAIN

Pessimist Red Blend  
Za'atar & Sumac Crusted Snapper, Red Lentil & Butternut Squash, Lime Caviar

### SECOND MAIN

Reserve Cabernet Sauvignon  
Lamb Tagine, Apricot, Dates, Pistachio Crumble, Ras el Hanout,  
Rockets Infused Cous Cous

### DESSERT

DAOU Rosé  
Guava Crème Brûlée, Honeycomb

\$95++ per person | Limited to 35 Guests

Reservations Required: [wcisocialevents@stjoe.com](mailto:wcisocialevents@stjoe.com) or Watersound Club Member App

Gather

KITCHEN + BAR

*Dietary restrictions can be accommodated with advanced notice.*