



GATEWAY CANTEEN

ANNE SPRINGS CLOSE GREENWAY

ANNIVERSARY WILD GAME & DAOU WINERY WINE DINNER

JULY 27, 2022 | 6:30PM-9:30PM

\$200 PER PERSON
(INCLUSIVE OF TAX & GRATUITY)

COURSE ONE

VENISON CARPACCIO

Thinly sliced rare venison topped with extra virgin olive oil, arugula, lemon, and capers.

BODYGUARD CHARDONNAY

A wine of uncommon opulence. The 2020 vintage offers fragrant aromas of golden apple, buttered toast, honey, and lilac. Subtle notes of bartlett pear, star fruit, hibiscus and nutmeg round out the elegant, floral bouquet. The texture is smooth and silky, cascading across the palate with enticing flavors of spiced pear, Granny Smith apple, golden kiwi and honeysuckle, all underlain by mouthwatering minerality. Secondary layers reveal nuances of white peach and toasty oak, hazelnut, honeydew melon and citrus zest. A crisp, clean finish shows remarkable length with lingering notes of lemon curd and pineapple.

COURSE TWO

ROASTED QUAIL

Oven roasted Manchester quail served with a plum sauce and sautéed Haricot Vert.

CENTRAL COAST PINOT NOIR

DAOU Pinot Noir presents classic varietal aromas of cherry, rhubarb and rose petal with notes of toasty oak. A silky palate unfurls with flavors of strawberry, black raspberry, clove, and smoky truffle.

COURSE THREE

CARVED WILD BOAR LEG

Slow roasted wild boar carved at your table and served over a bed of cool summer lemon couscous.

SEQUENTIS RESERVE MERLOT

This groundbreaking Merlot from Winemaker Daniel Daou is one for the ages. The 2019 DAOU Sequentis presents a fragrant nose redolent of black cherry, plum, boysenberry and dark chocolate with hints of cassis and black olive. Suggestions of spicy currant, dried herb, crushed gravel, and vanilla reveal layers of complexity that are further elevated by trailing impressions of incense, cedar and cranberry. A bold and assertive palate delivers prodigious flavors of plum and cherry with traces of black raspberry and blueberry. Notes of toasty oak, dark roast espresso and lavender potpourris complement the bright fruit character. Balanced, structured, and brimming with focused intensity, this wine concludes with firm tannins that drive a clean finish and exceptional length—all promising outstanding age worthiness.



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COURSE FOUR

BISON TENDERLOIN

Pan seared Bison tenderloin, cooked medium-rare, and finished with a fig-balsamic sauce. Served with a roasted summer squash medley.

SOUL OF A LION

The hunt is over. The culmination of a nine-year journey of passionate curation, Soul of a Lion is the pride of the family, inspired by and a tribute to the man that made it all possible. The 2019 Soul of a Lion is a blockbuster vintage that showcases how Bordeaux varieties are remarkably suited to the elevated terroir of DAOU Mountain.

This wine explodes from the glass with a kaleidoscope of aromas and flavors, including blackberry, blueberry, blackcurrant, dark cherry, sweet tobacco, and licorice. An added floral dimension imparts an integrated sense of elegance and freshness. While full-bodied with ultra-high phenolic levels, this wine maintains its evenness and poise through an extraordinarily long finish. Structured, balanced, and powerful, the 2019 Soul of a Lion will reveal its full magnitude after several years of careful cellaring.

COURSE FIVE

BERRY TART

A personal seasonal berry tart served with Golden Cow creamery ice cream.

DAOU ROSÉ

Made from Grenache grapes in the classic Provençale style, the 2021 Rosé of Grenache presents a pale flamingo-apricot hue and a fragrant, floral nose. Aromas of freshly sliced peaches, hibiscus and hyacinth reveal accents of nectarine and orange zest. Hints of honeysuckle, orange blossom, crushed rose petal and pineapple round out the enticing bouquet. The palate is exceptionally clean and refreshing, with flavors of peach, mango, apricot, and honeydew melon accompanied by notes of lemon chiffon, apricot, papaya, and kiwi. A long, luxurious finish lingers with juicy essences of peach, strawberry, and cherry.