

# DARIO'S

STEAKHOUSE & SEAFOOD

FIVE-COURSE

## French

WINE DINNER

\$155 PER PERSON + TAX

### AMUSE BOUCHE

#### GOUGÈRE

Choux pastry topped with Gruyère cheese

*Pairing: Les Glories Cremant de Loire Brut Cuvee*

*Loire Valley*

### FIRST COURSE

#### SCALLOP AU CITRON

Seared scallop in a citrus beurre blanc

*Pairing: J. de Villebois Sauvignon Blanc*

*Pouilly Fumé, Loire Valley 2024*

### SECOND COURSE

#### PRESSED PORK BELLY

Served with pommes purée, au jus

*Pairing: E. Guigal Grenache Based Blend*

*Côtes du Rhône, Rhone Valley 2022*

### THIRD COURSE

#### TRANCHE DE PAIN AU CHÈVRE

Creamy goat cheese on toasted baguette with  
pickled pears and toasted walnuts

*Pairing: Trimbach Pinot Gris*

*Alsace 2018*

### FOURTH COURSE

#### FILET MIGNON

Medium-rare filet with classic Demi, roasted asparagus,  
and potato mille-feuille

*Pairing: Château Bellegrave Cabernet Based Blend*

*Pauillac, Bordeaux 2023*

### FIFTH COURSE

#### SALTED CHOCOLATE TART

Dark chocolate tart with espresso crème anglaise

*Pairing: Domaine Faiveley Pinot Noir*

*Burgundy 2022*