

**Chef Richard Chamberlain
and Master Sommelier Fred Dame**

Present

Daou Vineyards Dinner, Wine Tasting and Cooking Demonstration

Join Chef Richard Chamberlain of Chamberlain's Steak and Chop House and Fred Dame, the founder of the "Master Court of Sommeliers America" and Global Wine Ambassador for Daou Wines.

Fred Dame will host a live wine tasting of the award winning 90 plus points wines from Daou Vineyards. Chef Chamberlain will not only discuss the food and wine pairings, but also demonstrate how to prepare two of the courses.

Reception

Pork, Lobster and Shrimp Shumai Dumplings with Citrus Ponzu and Chive Oil

Daou Rose, Paso Robles 2019

91 Points William Wong -Wine.com

Lemon and Hazelnut Crusted Flounder, Frisee Lettuce Salad and Mango Basil Sauce

Daou Chardonnay, Paso Robles 2018

91 Points Wine Enthusiast

Braised Elk Bolognese, Rigatoni Pasta, Oven Dried Tomatoes, Basil, Nutmeg, and Pecorino Romano

Daou Cabernet Sauvignon, Paso Robles 2018

92 Points Robert Parker

Baseball Cut NY Strip, Local Mushroom Potato Gratin, Blackberry Peppercorn Sauce and Broccolini

Pessimist "Red Blend" Paso Robles 2018

92 Points Robert Parker

Warm Triple Chocolate Cake, Fresh Berry Sauce and Chocolate Cherry Gelato

September 3, 2020

6:30 Reception

7:00 Dinner

\$99 per person ++

Chamberlain's Steak and Chop House

5330 Beltline Rd. Dallas, TX 75254

Reservations 972-934-2467

Seating is very limited in compliance with social distancing requirements