

Darioush

WINE *Dinner*



MENU

TRAY PASSED HORS D'OEUVRES

2016 Darioush Viognier



RAW OYSTER TRIO

with Citrus Espuma, Tabasco Gelee
& Champagne Vinegar Granita
2015 Darioush Chardonnay



KING CRAB RISOTTO

with Caviar, Peas, Micro Sorrel
2014 Darioush Pinot Noir



VEAL SHANK POT PIE

with Petite Vegetables and Brussels Sprout Salad
2014 Darioush Merlot



BRAISED WAGYU ZABUTON

with Root Vegetable Hash and Foie Gras Beef Jus
2014 Darioush Cabernet Sauvignon
2009 Darioush Cabernet Sauvignon



CHARRED MEYER LEMON TART

with Chantilly Cream and Saffron
2010 Darioush Shahpar

TUESDAY, FEBRUARY 20

Reception: 6:30PM | Dinner: 7:00PM

\$150 PER PERSON

gratuity not included

TICKETS

Contact Nicole at 312-494-0600
or joeschgoties@leye.com

Seats are limited, advance purchase required.

Joe's
SEAFOOD
PRIME STEAK
& STONE CRAB*

WWW.JOES.NET |   