

dawson's

S T E A K H O U S E

3 COURSE PRIX FIXE

Select One Wine & Accompanying Dish per Course

1ST COURSE & WINE PAIRING

Stags' Leap Vineyard, Chardonnay, Napa Valley (or)
Duckhorn, Sauvignon Blanc, Napa Valley

Dawson's Caesar Salad

Sweet Gem Lettuce, Olive Oil Focaccia Crouton
White Anchovy, Parmigiano Reggiano Cheese
House-Made Caesar Dressing

Baby Iceberg Salad

House-Made Ranch Dressing
Point Reyes Blue Cheese, Scallions
Toy Box Tomatoes, Slab Bacon

Onion & Leek Soup

Gruyere Cheese, Garlic Croutons

2ND COURSE & WINE PAIRING

Marietta, Cabernet Sauvignon, "Armé", North Coast (or)
Belle Glos, Pinot Noir, "Clark & Telephone", Santa Maria Valley

Pan Roasted Mary's Chicken

Asparagus, Maitake Mushrooms, Spring Onion
Tarragon Chicken Jus, Goat Cheese Polenta Cake

Spring Pasta

Tagliatelle Pasta, Leeks, Fennel, Sugar Snap Peas, Asparagus
Toy Box Tomatoes, Chardonnay Butter Sauce

21 Day, Dry Aged Ribeye 16oz

Dawson's Red Wine Demi-Glace

**Includes Sides of
Classic Whipped Potatoes
& Market Vegetables*

3RD COURSE

Bailey's White Chocolate Cheesecake

Oreo Crust, Strawberries, Bailey's Crème Anglaise

Vo's Carrot Cake

Crispy Carrot Curls, Vanilla Bean Caramel

Banana Cream Pie

Graham Cracker Crust, Bananas, Vanilla Custard
Whipped Cream, Caramel Sauce