

dawson's

S T E A K H O U S E

MARTIN RAY WINE DINNER

1ST COURSE

“Pulpo”

Citrus Braised Octopus, Baby Corn, New Potato
Aji Amarillo-Buttermilk Curd

Martin Ray, Sauvignon Blanc, 2020

2ND COURSE

“La Tostada”

Duck Rillette, Caramelized Onion Puree, Puffed Barley Cracker
Strawberry Sherry Gastrique, Savory Granola

Martin Ray, Pinot Noir, 2020

3RD COURSE

“A Little Cheeky”

Red Wine Braised Lamb Cheeks, Corn Porridge
Summer Beans, Braising Jus

Synthesis, Cabernet Sauvignon, 2019

4TH COURSE

“Bourbon Barrel Beef”

Bourbon Barrel Smoked Mishima Wagyu Ribeye
Eggplant Terrine, Matsutake Tare, Forest Oil

Martin Ray, Cabernet Sauvignon, “Santa Cruz”, 2019

5TH COURSE

“Persia”

Black Plum, Cherry Jam, Pistachio Frangipane Tart
Yogurt Sorbet, Sumac Crumble, Tonka Bean

Martin Ray, Cabernet Sauvignon, “Napa”, 2018

*Executive Chef
Alexis Gutierrez*

*Executive Sous Chef
Raul Dominguez*

*Chef de Cuisine
Valentin Lopez Mejia*