

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

Green Beans, Maitake Mushrooms, Cipollini Onions
Tarragon Chicken Jus, Goat Cheese Polenta Cake

Norma's Pasta

Tagliatelle Pasta, Heirloom Tomato Sauce,
Japanese Eggplant, Laura Chenel Goat Cheese, Basil

C.A.B. Prime Ribeye 16oz

Dawson's Red Wine Demi-Glace

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

3RD COURSE

Roasted Peach Mascarpone Cheesecake

Burnt Almonds, Vanilla Bean Caramel

Vo's Carrot Cake

Crispy Carrot Curls, Vanilla Bean Caramel

Strawberry Tart

Cornflake Crust, Banana Custard Cream
Whipped Cream, Strawberry Coulis