

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, North Coast

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, "Dairyman", Russian River Valley

Pan Roasted Mary's Chicken

Swiss Chard, Trumpet Mushrooms
Barley Risotto, Herb Chicken Jus

Delicate Squash Pasta

Tagliatelle Pasta, Kale & Pepita Pesto,
Florentino Cauliflower, Roasted Delicata Squash
Pecorino Romano Cheese

C.A.B. Prime Ribeye 16oz

Dawson's Red Wine Demi-Glace

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

3RD COURSE

White Chocolate Cranberry Bread Pudding

Port Poached Pear, Spiced Crème Anglaise

Vo's Carrot Cake

Crispy Carrot Curls, Vanilla Bean Caramel

Pumpkin Crème Brulee

Candied Ginger Molasses Cookie