

dawson's

S T E A K H O U S E

GROTH WINE DINNER

1ST COURSE

“La Nouvelle”

Tuna Carpaccio, Lemon Garlic Aioli
Croissant Tuile, Pickled Mustard Seeds

Groth, “Estate White”, 2020

2ND COURSE

“Les Trois Mousquetaires”

Mushroom Tartar, Brie & Apple en Croute
Duroc Pork & Hazelnut Pate

Groth, Chardonnay, “Hillview Vineyard”, 2020

3RD COURSE

“Oiseau Sale”

Stuffed Quail Benedictine, Boudin Noir, Persimmon
Chestnut, Celery Root Puree, Sauce Benedictine

Groth, Cabernet Sauvignon, “Oakville”, 2018

4TH COURSE

“Julia’s Child”

Boeuf Bourguignon, Filet Mignon
Root Vegetables, Pommes Fondant

Groth, Cabernet Sauvignon, “Reserve”, 2018

5TH COURSE

“Le Grand Finale”

Bittersweet Chocolate Souffle
Grand Marnier Crème Anglaise

Old Soul Coffee, Seasonal Blend

*Executive Chef
Alexis Gutierrez*

*Executive Sous Chef
Raul Dominguez*

*Chef de Cuisine
Valentin Lopez Mejia*