

dawson's

S T E A K H O U S E

THANKSGIVING

**\$55 PRIX FIXE MENU*

**OPTIONAL WINE PAIRING, ADDITIONAL \$30*

*Available Thursday
November 24th*

1ST COURSE

Dawson's House Salad

Farm Fresh Greens, Fuyu Persimmon
Pomegranate Seeds, Spiced Pumpkin Seeds
Bourbon Molasses Vinaigrette, Marinated Feta

**Roederer Estate, Brut, Anderson Valley*

2ND COURSE

Turkey & All The Fixings

House Roasted Turkey, Classic Whipped Potatoes
Roasted Brussel Sprouts, Sourdough Stuffing
Cranberry Orange Compote, Traditional Gravy

**Trefethen, Merlot, Oak Knoll District*

Dawson's Prime Rib

Classic Whipped Potatoes, Roasted Acorn Squash
Roasted Brussel Sprouts, Red Wine Sauce

**Daou, Cabernet Sauvignon, Paso Robles*

3RD COURSE

Assortment of Petite Pies

Pumpkin, Pecan Chocolate, Apple Cranberry Crumb Pies
Vanilla Whipped Cream, Caramel Sauce

*Executive Chef
Alexis Gutierrez*