

dawson's

S T E A K H O U S E

CHRISTMAS EVE

**\$65 PRIX FIXE MENU*

**OPTIONAL WINE PAIRING, ADDITIONAL \$30*

*Available Saturday
December 24th*

1ST COURSE

Warm Spinach Salad

Bacon Lardons, Crispy Maitake Mushrooms
Poached Egg, Warm Bacon Vinaigrette

**Stags' Leap Winery, Chardonnay, Napa Valley*

Lobster Chowder

Celery Root, Spanish Chorizo, Leeks
Fennel, Carrot, Chili Oil

**Groth, Chardonnay, "Hillview Vineyard", Napa Valley*

2ND COURSE

Dawson's Turducken

Golden Raisin Apple Chutney
Barley Mushroom Risotto, Sage Gravy
Balsamic Onion Brussel Sprouts

**Rancho Sisquoc, Pinot Noir, Santa Barbara County*

Dawson's Prime Rib

Roasted Garlic Mashed Potatoes, Crispy Shallots
Brandy Peppercorn Sauce, Sautéed Green Beans

**Trefethen, Merlot, Oak Knoll District, Napa Valley*

3RD COURSE

Tis the Season

Chocolate Orange Yule Log, Brandied Cherries
Cinnamon Crème Anglaise

*Executive Chef
Alexis Gutierrez*