

dawson's

S T E A K H O U S E

NEW YEAR'S EVE

*\$125 PRIX FIXE MENU

*OPTIONAL WINE PAIRING, ADDITIONAL \$50

THE TOAST

Brut, Roederer Estate

Flute of Estate Bottled Sparkling Wine, Anderson Valley

1ST COURSE

Crab Louie Salad

Dungeness Crab, Avocado, Heirloom Cherry Tomato
Preserved Egg Yolk, Garlic Chili Aioli

***Matanzas Creek**, Sauvignon Blanc, Sonoma County

2ND COURSE

Chicken Fried Quail

Roasted Poblano Goat Cheese Polenta Cake
Tarragon Soubise, Bourbon Pickled Carrot

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

3RD COURSE

Bone Marrow Crust Beef Tenderloin

Black Truffle Potato Au Gratin,
Black Garlic Demi, Shallot Marmalade

***Marietta**, Cabernet Sauvignon, "Armé", North Coast

4TH COURSE

Millionaire's Cheesecake

Chocolate Macadamia Cheesecake, Maldon Sea Salt
Banana Butterscotch Sauce, Whipped Chocolate Ganache

***Amaro Nonino**, "Quintessentia", Italy

Executive Chef
Alexis Gutierrez

Chef de Cuisine
Valentin Lopez Mejia