

# dawson's

S T E A K H O U S E

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## 3 COURSE PRIX FIXE

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*Select One Wine & Accompanying Dish per Course*

### 1<sup>ST</sup> COURSE & WINE PAIRING

**Groth**, 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**

Toy Box Tomatoes, Slab Bacon  
Scallions, Point Reyes Blue Cheese  
House-Made Ranch Dressing

#### **Onion & Leek Soup**

Gruyere Cheese, Garlic Croutons

### 2<sup>ND</sup> COURSE & WINE PAIRING

**Marietta**, Cabernet Sauvignon, "Armé", North Coast (or)  
**Belle Glos**, Pinot Noir, "Dairyman", Russian River Valley

#### **Pan Roasted Mary's Chicken**

Roasted Marble Potatoes, Cippolini Onion Confit  
Lemon Garlic Broccolini, Dijon Mustard Chicken Jus

#### **Asparagus & Mushroom Pasta**

Bucatini Pasta, Wild Mushrooms, Delta Asparagus  
Roasted Garlic & Mushroom Mornay Sauce, Parmesan

#### **C.A.B. Prime Ribeye 16oz**

Seasonal Market Vegetables, Classic Whipped Potatoes  
Dawson's Red Wine Demi-Glace

### 3<sup>RD</sup> COURSE

#### **Lemon "Meringue Pie" Cheesecake**

Mascarpone Cheesecake, Lemon Curd  
Torched Meringue, Raspberry Coulis

#### **Vo's Carrot Cake**

Crispy Carrot Curls, Vanilla Bean Caramel

#### **Pistachio Cherry Crème Brulee**

Amarena Cherry, Pistachio Cherry Biscotti