

# dawson's

S T E A K H O U S E

---

## 3 COURSE PRIX FIXE

---

*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, White Anchovy  
Olive Oil Focaccia Crouton, Parmigiano Reggiano  
Cured Egg Yolk, 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**

Citrus Marinade, Warm Farro Salad, Fried Artichokes  
Toy Box Tomatoes, Arugula, Eggplant Feta Puree

#### **Heirloom Tomato Pappardelle**

Roasted Heirloom Tomato Sauce, Shaved Summer Squash  
Cerignola Olives, Whipped Ricotta, Basil Oil

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

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

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

#### **"Neapolitan" Cheesecake**

Vanilla Bean Whipped Cream, Strawberry Compote  
Sugar Cone Tuile

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

Crispy Carrot Curls, Vanilla Bean Caramel

#### **Vietnamese Coffee Crème Brulee**

Coconut Macaron