

dawson's

S T E A K H O U S E

HALLOWEEN WINE DINNER

1ST COURSE

“The Great Pumpkin”

Fire Roasted Pumpkin Chipotle Bisque
Turkey Dumplings, Sage Tea

2019, Delas Frères, “La Galopine”, Viognier, Condrieu

2nd COURSE

“The Poisoned Apple”

Smoked Humboldt Fog Goat Cheese, Dark Rye Crumble
Slow Poached Gravenstein Apple, Wild Rice Pudding

*2022, Torbreck, “The Steading Blanc”
Roussanne, Marsanne and Viognier, Barossa Valley*

3rd COURSE

“It Came From The Deep”

Grilled Octopus Confit, Squid Ink Dashi Potatoes
Spanish Chorizo, Slow Roasted Tomatoes
Romanesco Sauce, Chive Foam

2018, Marqués de Murrieta, “Reserva”, Tempranillo, Rioja

4th COURSE

“The Ring”

Korean Marinated Flank Steak, Yucca Charcoal
Tamari Cured Egg Yolk, Poached Leeks
Beet Ginger Reduction

2019, Rewa Vineyards, “Khanda”, Cabernet Sauvignon, Coombsville

5th COURSE

“Trick or Treat”

Bleeding Chocolate Raspberry Cake
Black Sesame Bavarian, Cornflake Crunch
Raspberry Coulis, Spiced Hot Chocolate Sauce

2022, Ca’ Bianca, Brachetto d’Acqui, Piedmont

*Executive Chef
Alexis Gutierrez*