

dawson's

S T E A K H O U S E

3 COURSE PRIX FIXE

Select One Wine & Accompanying Dish per Course

1ST COURSE & WINE PAIRING

Groth, Chardonnay, Napa Valley (or)
Duckhorn, Sauvignon Blanc, North Coast

Dawson's Caesar Salad

Little 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

2ND COURSE & WINE PAIRING

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

Pan Roasted Mary's Chicken

Parsnip Puree, Glazed Cippolini Onions, Haricot Vert
Maitake Mushroom, Cider Gastrique

Butternut Squash & Kale Pasta

Tagliatelle, Roasted Butternut Squash Mornay Sauce
Pecorino Romano, Moroccan Spiced Pumpkin Seed Crumble

C.A.B. Prime Ribeye 14oz

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

3RD COURSE

Goat Cheese & Caramelized Apple Cheesecake

Vanilla Bean Whipped Cream
Miso Butterscotch Sauce
Brown Butter & Graham Cracker Crust

Vo's Carrot Cake

Crispy Carrot Curls, Vanilla Bean Caramel

Mexican Chocolate Crème Brulee

Dulce de Leche, Cornmeal Shortbread
Caramelized Banana