

dawson's

S T E A K H O U S E

VALENTINE'S DAY

*\$150 PRIX FIXE MENU

1ST COURSE

Pink Grapefruit & Avocado

Petit Greens, Fennel, Cucumber, Jicama
Laura Chenel Goat Cheese
Blood Orange-Pistachio Vinaigrette

**Alvinte, Albariño, Rias Baixas, Spain*

2nd COURSE

Lobster Tagliatelle

Pan Seared Lobster Tail, Manila Clams, Spanish Chorizo
Slow Roasted Tomatoes, Parsley Garlic Butter

**Louis Latour, "La Grande Roche", Montagny 1er Cru
Chardonnay, Cote Chalonnaise, France*

3rd COURSE

Halibut Roulade

Purple Sweet Potato Puree, Saffron Emulsion
Red Vein Sorrel

**Trimbach, Gewürztraminer, Alsace, France*

4th COURSE

"The Trio"

Red Wine Poached Beef Filet, Mole Braised Shortrib
Slow Roasted Lamb Chops, Parsnip Puree, Asparagus
Horseradish Gremolata, Red Wine Sauce, Mint Chimichurri

**Roger Sabon, "Reserve", Châteauneuf-du-Pape, France*

5th COURSE

Chocolate Strawberry Temptation

Flourless Chocolate Cake, Strawberry Grand Marnier Compote
Coconut Macaron, Milk Chocolate Praline Mousse

**Medici Ermete, "Le Teunute Solo"
Lambrusco, Reggiano, Italy*