

dawson's

S T E A K H O U S E

QUINTESSA WINE DINNER

1ST COURSE

Diver Scallop Tataki

Fried Chicken Skin, Uni Crema, Buttered Popcorn

2022, Flowers, Chardonnay, Sonoma

2ND COURSE

Suckling Pig

Crispy Saffron Rice Cake, Mussel Billi Bi

2022, Flowers, Pinot Noir, Sonoma

3RD COURSE

“Lamb Porchetta”

Eggplant Parmesan, Pecorino Romano

2021, Faust, Cabernet Sauvignon, Napa Valley

4TH COURSE

“Steak Frites”

Porcini Dusted Wagyu Bavette Steak
Mushroom-Shallot Compote, Yucca Fries
“Béarnaise” Aioli

2016, Quintessa, Red Bordeaux Blend, Rutherford

5TH COURSE

Bittersweet Chocolate Cremeux

Red Wine Poached Cherries, Chocolate Sable
Bay Leaf Cream

2021, Leviathan, Red Blend, California

*Executive Chef
Alexis Gutierrez*

*Executive Sous Chef
Gabriele Colombo*

*Chef de Cuisine
Valentin Lopez Mejia*