

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

Fingerling Potato, Spring Onion-Fennel Confit
Wild Mushrooms, Whole Grain Mustard Jus

Pasta Asparagi

Fresh Linguine, Asparagus Lemon Pesto, Shrimp
Preserved Egg Yolk, Point Reyes Toma

C.A.B. Prime Ribeye 14oz

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

3RD COURSE

Pistachio Cheesecake

Pistachio Crust, Strawberry Coulis
Whipped Crème Fraiche

Vo's Carrot Cake

Crispy Carrot Curls, Vanilla Bean Caramel

Black Forest Tiramisu

Chocolate Chiffon Cake, Mascarpone Mousse
Bittersweet Chocolate Cremeux, Amarena Cherries