

# dawson's

S T E A K H O U S E

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## **DARIOUSH WINE DINNER**

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### **1<sup>ST</sup> COURSE**

#### **Cold Smoked Hamachi**

Advieh Spice, Creamed Heirloom Corn  
Preserved Lemon Crema, Smoked Olive Oil

*2022, Darioush, Chardonnay, Napa Valley*

### **2<sup>nd</sup> COURSE**

#### **Duck Leg Kofte**

Manchego, Muhumarra, Fried Cauliflower  
Mint Vinaigrette

*2012, Darioush, Merlot, Napa Valley*

### **3<sup>rd</sup> COURSE**

#### **Pistachio Crusted Venison Loin**

English Pea Puree, Summer Bean Salad  
Tamarind Demi-Glace

*2021, Darioush, Cabernet Sauvignon, Napa Valley*

### **4<sup>th</sup> COURSE**

#### **Slow Roasted Lamb Shoulder**

Baharat, Dried Lime, Grape Leaf, Saffron Yogurt Rice  
Pomegranate Molasses

*2018, Darioush, Shiraz, Napa Valley*

### **5<sup>th</sup> COURSE**

#### **“Fruit Tart”**

Caramelized Filo, Purple Haze Goat Cheese Cream  
Figs, Strawberries, Plums, Strawberry Rose Syrup

*2022, Darioush, Viognier, Napa Valley*

*Executive Chef  
Alexis Gutierrez*

*Executive Sous Chef  
Gabriele Colombo*

*Chef de Cuisine  
Valentin Lopez Mejia*