

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

Poblano & Goat Cheese Polenta, Baby Corn
Bloomsdale Spinach, Roasted Red Bell Pepper Sauce

Summer Pasta

Mafaldine Pasta, Toybox Squash, Garlic, Shallot, Thai Basil
Heirloom Tomato Pomodoro Sauce, Pecorino-Toscana

C.A.B. Prime Ribeye 14oz

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

3RD COURSE

Chocolate Cheesecake

Oreo Crust, Poached Cherries
Whipped Chocolate Cream

Vo's Carrot Cake

Crispy Carrot Curls, Vanilla Bean Caramel

Strawberry Shortcake

Strawberry Mousse, Strawberry Compote
Lemon Chiffon Cake, Vanilla Bean Crème Anglaise
Strawberry Meringue