

dawson's

S T E A K H O U S E

PALMAZ WINE DINNER

1ST COURSE

Warm Robiola Tartlet

Charred Leek Tart Shell, Oyster Mushrooms
Miso Butter Glaze, Crispy Leeks

2021, Palmaz, "Louise", Dry Riesling, Napa Valley

2nd COURSE

Amaebi Royale

Shrimp and Clam Pot de Crème
Summer Melon Consommé, Anise Hyssop

2019, Palmaz, "Amalia", Chardonnay, Napa Valley

3rd COURSE

Octopus Bolognese

Smoked Pork Belly, Paccheri Pasta
Whipped Burrata, Chive

2019, Palmaz, Cabernet Sauvignon, Napa Valley

4th COURSE

Wagyu Beef

Aged Parmesan Risotto, Black Truffle Jus

2018, Palmaz, Cabernet Sauvignon, Napa Valley

5th COURSE

Asian Pear & Almond Strudel

Egg Custard, Coconut Pain de Gene
Bittersweet Chocolate Sauce

2019, Palmaz, "Florenzia", Muscat, Napa Valley

*Executive Chef
Alexis Gutierrez*

*Executive Sous Chef
Gabriele Colombo*

*Chef de Cuisine
Valentin Lopez Mejia*