

dawson's

S T E A K H O U S E

HALLOWEEN WINE DINNER

1ST COURSE

“Skull & Bones”

Red Shrimp Carpaccio, Yuzu Bavarois
Roasted Garlic and Shrimp Head Aioli

2022, Michele Chiarlo, “Le Madri”, Roero Arneis, Piedmont, Italy

2ND COURSE

“6 Feet Deep”

Fennel Pork Sausage, Sweet Potato Gnocchi
Parmesan Emulsion, Rye Bread & Farro Crumble
Roasted Red Pepper

2016, Coto de Imaz, “Gran Reserva”, Tempranillo, Rioja, Spain

3RD COURSE

“The Blackest Night”

Braised Silkie Chicken, Black Garlic Glaze, Wild Rice and
Chestnut Pilaf, Wood Ear Mushroom

2020, Clau de Nell, “Cuvée Violette”, Cabernet Franc, Anjou, France

4TH COURSE

“Last Rites”

24 hour Beef Short Rib, Whipped Bone Marrow
Fiscallini Bandage Wrapped Cheddar Grits
Balsamic Onion Demi, Charred Carrots, House Bread

2021, Cade, Cabernet Sauvignon, Howell Mountain, Napa Valley

5TH COURSE

“The Pumpkin Patch”

Pumpkin Date Cake, Pumpkin Cheesecake Mousse
Caramel Apple Compote, Apple Cider Caramel

2018, Royal Tokaji, “Late Harvest”, Tokaji Blend, Tokaj, Hungary

Executive Chef
Alexis Gutierrez

Executive Sous Chef
Gabriele Colombo

Chef de Cuisine
Valentin Lopez Mejia

Director of Wine
Jay Yoon