

dawson's

S T E A K H O U S E

5 COURSE PRIX FIXE

*Sommelier Selected Wine Pairings
Accompanying Every Dish per Course*

1ST COURSE

Warm Mushroom Salad

Miso Caramelized Oyster Mushrooms
Crispy Leeks, Togarashi Spiced Avocado
Arugula, Frisée

2ND COURSE

Pan Seared Scallop

Creamy Walnut Sauce, Pomegranate
Roasted Poblano & Fennel Confit

3RD COURSE

Butternut Squash & Kale Pasta

Tagliatelle, Roasted Butternut Squash, Mornay Sauce
Pecorino Romano, Moroccan Spiced Pumpkin Seed Crumble

4TH COURSE

Harris Ranch Filet Mignon

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

5TH COURSE

Pumpkin Cheesecake

Gingerbread Crust, Whipped Crème Fraiche
Pumpkin Pie Caramel