

# dawson's

S T E A K H O U S E

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## 3 COURSE PRIX FIXE

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*Select One Wine & Accompanying Dish per Course*

### 1<sup>ST</sup> 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

### 2<sup>ND</sup> COURSE & WINE PAIRING

**Marietta**, Cabernet Sauvignon, "Armé", North Coast (or)  
**Belle Glos**, Pinot Noir, "Dairyman", Russian River Valley

#### **Pan Roasted Mary's Half Chicken**

Mushroom Gruyere Bread Pudding, Braised Rainbow Chard  
French Mustard Sauce

#### **Butternut Squash & Kale Pasta**

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

#### **C.A.B. Prime Ribeye 14oz**

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

### 3<sup>RD</sup> COURSE

#### **Pumpkin Cheesecake**

Gingerbread Crust, Whipped Crème Fraiche  
Pumpkin Pie Caramel

#### **Vo's Carrot Cake**

Crispy Carrot Curls, Vanilla Bean Caramel

#### **Grasshopper Pie**

Mint Chocolate Cremeaux, Mint Mousse  
Black Cocoa Tart