

# dawson's

S T E A K H O U S E

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## CHRISTMAS

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*\*\$85 PRIX FIXE MENU*

*\*OPTIONAL WINE PAIRING, ADDITIONAL \$30*

*Only Available During Christmas Eve & Day  
December 24<sup>th</sup> – December 25<sup>th</sup>*

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

#### **“Lobster Tamale”**

Corn Pudding, Lobster, Smoked Trout Caviar  
Champagne Chive Crème Fraiche

*\*MacRostie, Chardonnay, Sonoma Coast*

#### **Warm Mushroom Salad**

Miso Caramelized Oyster Mushrooms, Crispy Leaks  
Tagarashi Spiced Avocado, Arugula, Frisée

*\*Alexander Valley Vineyards, Gewurztraminer, Sonoma*

### 2<sup>ND</sup> COURSE

#### **Dawson's Prime Rib**

Roasted Garlic Mashed Potatoes, Crispy Shallots  
Brandy Peppercorn Sauce, Sautéed Green Beans

*\*Carobbio, Sangiovese, Chianti Classico*

#### **Christmas Duck**

Pan Seared Duck Breast, Duck Leg Confit, Celery Root Puree  
Caramelized Brussel Sprouts, Apple Cider Gastrique  
Apricot & Dried Plum Mostarda

*\*Louis Jadot, Gamay, Beaujolais-Villages*

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

#### **“Tis the Season”**

Mexican Chocolate Yule Log, Dulce de Leche, Mango Coulis  
Toasted Cinnamon & Mascarpone Mousse