

dawson's

S T E A K H O U S E

NEW YEAR'S EVE

*\$175 PRIX FIXE MENU

THE TOAST

Brut, Canvas

Canvas, "Brut", Blanc de Blanc, Delle Venezie, Italy

1ST COURSE

"Lobster Toast"

Hong Kong Style, XO Sauce

Celery Root Slaw

Jordan, Chardonnay, Russian River Valley

2ND COURSE

Duck & Mushroom Carbonara

Bucatini Pasta, Carbonara Sauce

Black Winter Truffle

Rancho Sisquoc, Pinot Noir, Santa Barbara County

3RD COURSE

Pistachio Crusted New Zealand Lamb

Smoked Purple Carrot Puree

Cassis Honey Gastrique, Sage

Coto de Imaz, "Gran Reserva", Tempranillo, Rioja, Spain

4TH COURSE

"English Roast"

Mustard Crust Eye of Prime Rib, Crushed Fingerling Potatoes

Thumbelina Carrots, Yorkshire Pudding, Sauce Robert

Marietta, Cabernet Sauvignon, "Armé", North Coast

5TH COURSE

Milk & Honey

Chestnut Cream, Honey Almond Financier

Chocolate Hazelnut Coins, Champagne Sabayon

***Old Soul**, Seasonal Coffee