

# dawson's

S T E A K H O U S E

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## **FAR NIENTE WINE DINNER**

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

#### **Hamachi Tiradito**

Kelp Cured Hamachi, Lychee-Lime Broth  
Burnt Habanero Oil, Pea Shoots

*2022, Bella Union, Sauvignon Blanc, Rutherford*

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

#### **Ricotta Gnudi**

Foraged Mushrooms, Parmigiano Reggiano  
Stinging Nettle Pesto

*2023, Far Niente, Chardonnay, Napa Valley*

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

#### **Brown Butter Sweetbreads**

Creamy Purple Haze Goat Cheese Polenta  
Dried Cherry Tapenade

*2022, EnRoute, "Les Pommiers", Pinot Noir, Russian River Valley*

### **4<sup>TH</sup> COURSE**

#### **New York Strip Roulade**

Creamed Mustard Greens, Prosciutto  
Smoked Potato "Risotto", Brandy Peppercorn Sauce

*2022, Nickel & Nickel, "Branding Iron"  
Cabernet Sauvignon, Oakville*

### **5<sup>TH</sup> COURSE**

#### **Pistachio Olive Oil Cake**

Apricot Bavarois, Apricot Compote, Caramelized Katafi  
Chamomile Crème Anglaise

*2019, Dolce, "Late Harvest", Semillon & Sauvignon Blanc, Napa Valley*

*Executive Chef  
Alexis Gutierrez*

*Executive Sous Chef  
Gabriele Colombo*

*Wine Director  
Jay Yoon*