

dawson's

S T E A K H O U S E

SILVER OAK WINE DINNER

1ST COURSE

“Peach & Cream”

Chamomile Pickled Peaches, Goat Cheese Semifreddo
Smoked Almond Brittle

2023, Twomey, Sauvignon Blanc, Napa Valley & Sonoma

2nd COURSE

“Bad Bunny”

Rabbit Confit Crespelle, Pinot Noir Poached Cherries
Midnight Moon Mornay

2022, Twomey, Pinot Noir, Russian River Valley

3rd COURSE

“Veal Parmesan”

Veal Loin, Parmesan Foam
Spaghetti Alla Pepperonata

2020, Silver Oak, Cabernet Sauvignon, Napa Valley

4th COURSE

“El Matador”

Bistec a la Española, Patatas Bravas
Red Chimichurri, Black Garlic Aioli

2020, Silver Oak, Cabernet Sauvignon, Alexander Valley

5th COURSE

“Mi-so Corny”

Smoked Corn Custard, Compressed Strawberries
Popcorn Tuile, Sweet Corn Cake, Miso Caramel
Coconut Corn Mousse

Seasonal Old Soul Coffee

*Executive Chef
Alexis Gutierrez*

*Steakhouse Manager
Elizabeth Guerrero*

*Wine Director
Jay Yoon*