

dawson's

S T E A K H O U S E

5 COURSE PRIX FIXE

*Sommelier Selected Wine Pairings
Accompanying Every Dish per Course*

1ST COURSE

Dawson's House Salad

Pickled Peaches, Baby Mixed Greens
Shaved Watermelon Radish & Fennel
Humboldt Fog, Smoked Almonds
Buckwheat Honey & Verjus Vinaigrette

2nd COURSE

Pan Seared Scallop

Sweet Corn Soffrito, Pea Shoots, Charred Lime

3rd COURSE

Black Mussel & 'Nduja Pasta

Tagliatelle Pasta, Black Mussels, 'Nduja, Heirloom Tomato
White Wine, Parsley

4th COURSE

Harris Ranch Filet Mignon

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

5th COURSE

Apricot Pistachio Layer Cake

Apricot Mousse, Apricot Compote, Pistachio Olive Oil Financier
Chamomile Crème Anglaise, Pistachio Brittle