

dawson's

S T E A K H O U S E

3 COURSE PRIX FIXE

Select One Wine & Accompanying Dish per Course

1ST COURSE & WINE PAIRING

MacRostie, Chardonnay, Sonoma Coast (or)

Cadre, Sauvignon Blanc, San Luis Obispo

Dawson's Caesar Salad

Little Gem Lettuce, White Anchovy
Olive Oil Focaccia Crouton, Parmigiano Reggiano
Cured Egg Yolk, House-Made Caesar Dressing

Baby Iceberg Salad

Toy Box Tomatoes, Bacon Lardons, Green Onions
Point Reyes Blue Cheese, House-Made Ranch Dressing

Onion & Leek Soup

Gruyere Cheese, Garlic Croutons

2ND COURSE & WINE PAIRING

Architect, Cabernet Sauvignon, Alexander Valley (or)

Stags' Leap Winery, Chardonnay, Napa Valley

Pan Roasted Mary's Half Chicken

Peruvian Style, Yukon Gold Potatoes, Aji Amarillo
Peruvian Green Sauce

Black Mussel & 'Nduja Pasta

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

Prime Angus Ribeye 14oz

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

3RD COURSE

Japanese Cheesecake

Whipped Honey Crème Fraîche, Strawberry Lavender Syrup
Summer Berries, Micro Mint

Vo's Carrot Cake

Crispy Carrot Curls, Vanilla Bean Caramel

Apricot Pistachio Layer Cake

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