

dawson's

S T E A K H O U S E

HEITZ CELLAR WINE DINNER

1ST COURSE

“Shrimpin’ Ain’t Easy”

Amaebi Tartar, Korean Garlic Chive Pajeon
Granny Smith Apple Vinaigrette, Whipped Tofu, Chive Oil

2021, Heitz Cellar, Chardonnay, Oak Knoll, Napa Valley

2nd COURSE

“Duck Reuben”

Cocoa Rye Bread, Pastrami Style Duck Breast
Tallegio, Fermented Plum

2021, Heitz Cellar, Cabernet Sauvignon, Napa Valley

3rd COURSE

“Iberico Dreams”

36 Hour Sous Vide Iberico Pork Belly, Cider Jus
Forest Mushrooms, Roasted Acorn Polenta
Truffle-Hazelnut Gremolata

2019, Heitz Cellar, “Lot C-91”, Cabernet Sauvignon, Napa Valley

4th COURSE

“Just Beef & Potatoes”

Dry Aged, Grass Fed New York Strip, Potato Pave
Creamed Kale Flan, Bordelaise Sauce, Beef Crackling

*2017, Heitz Cellar, “Linda Falls Vineyard”
Cabernet Sauvignon, Howell Mountain*

5th COURSE

“Old Blue Eyes”

Point Reyes Blue Cheese Chocolate Molten Cake
Honey-Madeira Roasted Pears, Marzipan Gelato
Cocoa Nib & Pink Peppercorn Dentelle

2019, Heitz Cellar, “Ink Grade”, Port, Napa Valley

*Executive Chef
Alexis Gutierrez*

*Steakhouse Manager
Elizabeth Guerrero*

*Wine Director
Jay Yoon*