

dawson's

S T E A K H O U S E

HALL WINE DINNER

1ST COURSE

“Garden Plot”

Hamachi, Sake, Maguro, Ikura, Uni, Unagi
Kombu, Rice Cracker, Borage, Pickled Ginger

2024, Hall, Sauvignon Blanc, Napa Valley

2nd COURSE

“Painting Air”

Menagerie of Roasted, Pickled and Grilled Vegetables
Whipped Brie, Fresh Garden Herbs

2023, Walt, Chardonnay, Sonoma Coast

3rd COURSE

“Red Rain”

Black Truffle Mary’s Chicken Roulade, Lingonberry Gel
Wild Mushroom & Bacon Stuffing, Crispy Brussel Sprouts
Black Truffle Gravy

2022, Walt, “Clos Pepe Vineyard”, Pinot Noir, Sta. Rita Hills

4th COURSE

“Jack’s Masterpiece”

Roasted Ribeye Cap Steak, Celery Root Puree
Assortment of Sauces

2022, Hall, “Kathryn Hall”, Cabernet Sauvignon, Napa Valley

5th COURSE

“Bunny Foo Foo”

Chocolate Blackberry Mousse
Vietnamese Coffee Cremeux, Pistachio Financier

2023, Baca, Cabernet Sauvignon, Napa Valley

*Executive Chef
Alexis Gutierrez*

*Steakhouse Manager
Elizabeth Guerrero*

*Wine Director
Jay Yoon*