

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

Roasted Beets, Baby Mixed Greens, Oranges
Shaved Fennel, Pecan Brittle
Cypress Grove Goat Cheese
Orange Blossom Vinaigrette

2ND COURSE

Pan Seared Scallop

Egg Yolk Truffle Sauce, Fried Leeks
Wild Mushrooms, Celery Root Puree

3RD COURSE

Octopus Bolognese

Pappardelle Pasta, Whipped Burrata, Basil

4TH COURSE

Harris Ranch Filet Mignon

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

5TH COURSE

Apple Cider Doughnut Cake

Heirloom Apple Compote, Goat Cheese Semifreddo
Miso Butterscotch Sauce, Caramelized Filo