

# 3 COURSE PRIX FIXE

## 1ST COURSE

#### **Dawson's Caesar Salad**

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

### **Baby Iceberg Salad**

Toy Box Tomatoes, Slab Bacon, Scallions Point Reyes Blue Cheese, House-Made Ranch Dressing

### Onion & Leek Soup

Gruyere Cheese, Garlic Croutons

# 2<sup>nd</sup> COURSE

# Pan Roasted Mary's Half Chicken

Rosated Root Vegetables, Trumpet Mushroom Parsnip Puree, "Coq a Vin" Chicken Jus

## **Octopus Bolognese**

Pappardelle Pasta, Whipped Burrata, Basil

### Harris Ranch Filet Mignon 802

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

# 3<sup>rd</sup> COURSE

## **Pumpkin Brulee Cheesecake**

Mexican Brown Sugar Custard, Chai Spice Crust

#### Vo's Carrot Cake

Crispy Carrot Curls, Vanilla Bean Caramel

#### **Apple Cider Doughnut Cake**

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