

# dawson's

S T E A K H O U S E

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## 3 COURSE PRIX FIXE

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*Select One Wine & Accompanying Dish per Course*

### 1<sup>ST</sup> COURSE & WINE PAIRING

**MacRostie**, Chardonnay, Sonoma Coast (or)

**Cadre**, Sauvignon Blanc, San Luis Obispo

#### **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 & WINE PAIRING

**Architect**, Cabernet Sauvignon, Alexander Valley (or)

**Stags' Leap Winery**, Chardonnay, Napa Valley

#### **Pan Roasted Mary's Half Chicken**

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

#### **Octopus Bolognese**

Pappardelle Pasta, Whipped Burrata, Basil

#### **Prime Angus Ribeye 14oz**

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  
Chamomile Crème Anglaise, Pistachio Brittle