

STEAKHOUSE

THANKSGIVING

*\$75 PRIX FIXE MENU *OPTIONAL WINE PAIRING, ADDITIONAL \$30

Only Available During Thanksgiving Day November 28th

1ST COURSE

Dawson's House Salad

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

*Alexander Valley Vineyards, Gewürztraminer, Mendocino

2nd COURSE

Dawson's Prime Rib

Classic Whipped Potatoes, Roasted Brussel Sprouts Wild Mushrooms, Red Wine Sauce

*Tinto Rey, Tempranillo, Dunnigan Hills

Turkey with All the Fixings

House Roasted Turkey, Classic Whipped Potatoes Roasted Brussel Sprouts, Sourdough Stuffing Cranberry Orange Chutney, Traditional Gravy

*Shug, Pinot Noir, Sonoma Coast

3rd COURSE

The Pumpkin Festival

Mini Pumpkin Pie, Pumpkin Cheesecake Pumpkin Crunch Cake, Bourbon Crème Anglaise Vanilla Bean Caramel