

CHRISTMAS

*\$85 PRIX FIXE MENU *OPTIONAL WINE PAIRING, ADDITIONAL \$30

Only Available During Christmas Eve & Day December 24th – December 25th

1ST COURSE

"Shrimp Louie"

Poached Shrimp, Avocado, Russian Dressing, Ajitama Egg Pickled Shallots, Purple Cress, Toybox Tomatoes

*Terra d'Oro, Pinot Grigio, Clarksburg

Roasted Broccolini Salad

Slow Roasted Grape Tomatoes, Pepperoncini, Pickled Shallot Shaved Pecorino, Roasted Garlic & Lemon Vinaigrette

*St. Suprey, Sauvignon Blanc, North Coast

2nd COURSE

Dawson's Prime Rib

Roasted Garlic Mashed Potatoes, Crispy Shallots Brandy Peppercorn Sauce, Sautéed Green Beans

*Inkblot, Petite Verdot, Lodi

Fennel & Black Pepper Crusted Pork Chop

Butternut Squash Hash, Brussel Sprout Leaves Whiskey Apple Pan Sauce

*Tinto Rey, Tempranillo, Dunnigan Hills

3rd COURSE

"Oh Christmas Tree"

Pistachio Bavarian, Bittersweet Chocolate Pudding Pistachio Coconut Glaze, Flourless Chocolate Cake Raspberry Sauce