

dawson's

S T E A K H O U S E

NEW YEAR'S EVE

**\$200 PRIX FIXE MENU*

THE TOAST

Louis Roederer Collection

245 Brut Champagne, NV

1ST COURSE

Pan Seared Scallop

Celery Root Fondant, Shaved Fennel Salad
Granny Smith & Celery Vinaigrette, Dill Oil

2023 Albert Bichot, Chablis, France

2nd COURSE

48 Hour Pork Belly

Red Wine Braised Cabbage, Chive
Pickled Mustard Seeds

2018 Papapietro Perry, Pinot Noir, Dry Creek Valley

3rd COURSE

Duck Reuben

Pastrami Cured Duck Breast, Cocoa Rye French Toast
Taleggio Fonduta, Pickled Beets

2022 Cold Springs, "Swansborough", Cinsault, El Dorado

4th COURSE

Surf & Turf

Harris Ranch Pepper Crusted Filet Mignon, Skull Island Shrimp
Potato Manchego Croquette, Sautéed Bloomsdale Spinach
Black Truffle Demi, Champagne Beurre Blanc

2021 Melville, Syrah, St. Rita Hills, Central Coast

5th COURSE

The New Year's Ball

Caramel Mousse, Spiced Pear Compote, Gingerbread Cake,
Bittersweet Chocolate Cremeaux, Blood Orange Sauce

2018 Malvasia Bianca, "Malvasie", Sonoma