

dawson's

S T E A K H O U S E

3 COURSE PRIX FIXE

Select One Wine & Accompanying Dish per Course

1ST COURSE & WINE PAIRING

Stags' Leap Vineyard, Chardonnay, Napa Valley (or)
Duckhorn, Sauvignon Blanc, Napa Valley

Dawson's Caesar Salad

Baby Romaine, Caesar Dressing, Cured Egg Yolk
Parmesan Cheese, Garlic Focaccia Croutons

Baby Iceberg Salad

Iceberg Lettuce, House Made Ranch
Heirloom Cherry Tomatoes, Slab Bacon
Point Reyes Bleu Cheese

Onion Soup

Gruyere, San Joaquin Gold Cheese
Chives, Garlic Croutons

2ND COURSE & WINE PAIRING

Whitehall Lane, Cabernet Sauvignon, Napa Valley (or)
Croix Estate, Pinot Noir, Russian River

Mary's All Natural Chicken

Whipped Buttermilk Potatoes, Chef's Marinade
Chicken Jus

Strozzapreti Pasta

Tomato Cream, Fresh Mozzarella Cheese
Roasted Vegetables

Local Market Fish

Features the Catch of the Day

Filet 10oz

Niman Ranch

**Includes Family Style Sides of
Buttermilk Whipped Yukon Gold Potatoes
& Creamed Baby Spinach*

3RD COURSE & WINE PAIRING

Château d'Esclans, Rose, Cotes De Provence (or)
Château Laribotte, Bordeaux Blend, Sauternes

Vo's Famous Carrot Cake

House Made Caramel, Carrot Chips

Orange Creamsicle Crème Brûlée

Vanilla Bean Shortbread

Strawberry Rhubarb Cheese Cake

Orange-Hazelnut Crust, Rhubarb Compote