

# 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

**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 Blue Cheese

#### **Onion Soup**

Gruyere, San Joaquin Gold Cheese  
Chives, Garlic Croutons

### 2<sup>ND</sup> COURSE & WINE PAIRING

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

#### **Half Roasted Chicken**

Mary's All Natural Chicken, Chef's Marinade  
Sourdough Herb Stuffing, Chicken Jus

#### **Mushroom Ravioli**

Goat Cheese Fonduta, Soft Poached Egg  
Spinach Puree

#### **Local Market Fish**

Features the Catch of the Day

#### **Filet 10oz**

Niman Ranch

*\*Includes Family Style Sides of  
Buttermilk Whipped Potatoes  
& Classic Creamed Spinach*

### 3<sup>RD</sup> 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

#### **Ginger Pear Crème Brûlée**

Vanilla Short Bread Cookie

#### **Sour Cream Cheesecake**

Cranberry Compote, Black Walnut Crust