

dawson's

S T E A K H O U S E

ROBERT SINSEY WINERY

1ST COURSE

Berber Chili Crusted Ahi

Late Season Melon Consommé
Black Lime, Nashi Pear Salad

Robert Sinskey, Pinot Blanc, Los Carneros

2nd COURSE

Tarte Flambé

Caramelized Onion Soubise
Cow Girl Creamery Wagon Wheel
House Cured Pork Belly Pastrami, Melted Leeks

Robert Sinskey, "Abraxas", Sonoma

3rd COURSE

Pinot Noir Cured King Salmon

Red Kuri Squash Gnocchi
Hen of the Wood Mushrooms

Robert Sinksey, Pinot Noir, Carneros

4th COURSE

Sorghum Lacquered Short Rib

Fresh Corn Grits, Celery & Peanut Slaw

Robert Sinskey, "Point of View", Carneros

5th COURSE

Lemon Mascarpone Mousse

Rosemary Tuile, Pignoli Cookie
Limoncello Gelee, Almond Caramel

Robert Sinskey, Late Harvest Pinot Gris, Carneros

*Executive Chef
Michael Grande*

*Executive Sous Chef
Alexis Gutierrez*

*Chef de Cuisine
Scott Carr*