

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, Boquerones

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

2ND 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

Wild Mushroom Pappardelle

Wild Mushroom Ragu, Garlic, Shallot, Tarragon, Thyme
Chives, Truffle, White Truffle Oil

Local Market Fish

Features the Catch of the Day

Filet 10oz

Niman Ranch

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

Pistachio Crème Brûlée

Pistachio Crumble, Blood Orange Salad

Caramel Apple Cheesecake

Apple Spice Cake, Apple Cider Caramel