

dawson's

S T E A K H O U S E

DINE DOWNTOWN

1ST COURSE

Kohlrabi & Citrus Salad

Cara Cara Orange, Arugula, Crème Fraiche, Poppy Seed
Citrus Vinaigrette

2nd COURSE

Duck Confit Pot Pie

Winter Root Vegetables, Black Truffle Gravy, Duck Fat Pastry

or

Wild Mushroom & Tuscan Kale Lasagna

House-Made Pasta, Bellwether Farms Ricotta Cheese

3rd COURSE

Date, Parsnip & Hazelnut Donuts

Meyer Lemon Glaze

\$45

*Executive Chef
Michael Grande*

*Executive Sous Chef
Alexis Gutierrez*