

# 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**

Sweet Gem Lettuce, Olive Oil Focaccia Crouton  
White Anchovy, Parmigiano Reggiano Cheese  
House-Made Caesar Dressing

#### **Baby Iceberg Salad**

Slow Roasted Tomatoes, Scallions, Bacon Lardons  
House-Made Blue Cheese Dressing

#### **Onion & Leek Soup**

Gruyere Cheese, Garlic Croutons

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

**Marietta**, Cabernet Sauvignon, "Armé", North Coast (or)  
**Belle Glos**, Pinot Noir, "Dairyman", Russian River

#### **Mary's All Natural Chicken**

Potato, Fennel and Leek Confit, Herb Chicken Jus

#### **Tomato Rosé Pasta**

Ballerine Pasta, Heirloom Tomato Rosé Sauce  
Goat Cheese, Sage

#### **21 Day, Dry Aged Ribeye 16oz**

Dawson's Red Wine Demi-Glace

*\*Includes Family Style Sides of  
Classic Whipped Potatoes  
& Dawson's Creamed Spinach*

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

#### **Apple Cranberry Cobbler**

Toasted Oat Crumble

#### **Macadamia Chocolate Chip Tart**

Rum Caramel Sauce, Vanilla Bean Cream

#### **Pumpkin Cheesecake**

Brown Butter Graham Cracker Crust  
Vanilla Whipped Cream