

dawson's

S T E A K H O U S E

DINE DOWNTOWN RESTAURANT WEEK

***OPTIONAL WINE PAIRING
ADDITIONAL \$35**

1ST COURSE

House Cured Duck

Rye Cracker, Shaved Brussel Sprouts
Pickled Mustard Seed Vinaigrette

**Tolosa, Pinot Noir, Edna Valley, 2014*

Pan Seared Scallop

Parsnip Veloute, Dehydrated Apple
Seka Hills Olive Oil

**Matanzas Creek, Sauvignon Blanc, Sonoma, 2016*

2nd COURSE

Beef Cheek "Poutine"

48 Hour Beef Cheek, White Cheddar Curds
Crispy Potato Planks, Royal Trumpet Mushrooms

**Melville, Syrah, Santa Barbara, 2015*

Grilled Sustainable Salmon

Celery Root Puree, Chili Braised Broccoli Rabe
Black Garlic Butter

**Newton Skyside, Chardonnay, Sonoma, 2016*

3rd COURSE

TCHO Chocolate Cremeux

Hazelnut Shortbread, Passion Fruit Reduction
Brown Butter Caramel Powder

**Laribotte, Bordeaux Blend, Sauternes, 2011*

Blood Orange Crostada

Blood Orange Curd, Vanilla Bean Cream

**Chateau d'Esclans, Rose, Cotes de Provence, 2016*

*Executive Chef
Michael Grande*