

dawson's

S T E A K H O U S E

DINE DOWNTOWN RESTAURANT WEEK

*OPTIONAL WINE PAIRING EXPERIENCE
ADDITIONAL \$30

1ST COURSE

Slow Roasted Pork Belly

Turnip Colcannon, Cider Pork Jus

**Melville, Syrah, Santa Barbara, 2015*

Smoked Trout Rilette

Grilled Pumpernickel, Pickled Apple
Passmore Trout Roe

**Chateau d'Esclans, Rose, Cotes de Provence, 2017*

2ND COURSE

Vietnamese Marinated Skirt Steak

Bone Marrow Fried Rice
Garlicky Tatsoi

**Tolosa, Pinot Noir, Edna Valley, 2015*

Pan Seared Striped Bass

Manila Clams, Black Mussels, Confit Baby Fennel
Yukon Gold Potatoes, Bouillabaisse Sauce
Fennel Frond Rouille

**Zaca Mesa, White Blend, "Z Blanc", Santa Ynez, 2015*

3RD COURSE

Chocolate Chunk Chess Pie

Bourbon Cinnamon Whipped Cream
Oatmeal Cookie Crust

**Bouchaine, Chardonnay, "Bouche d'Or", Carneros, 2013*

Coconut Pineapple Pavlova

Passion Fruit Curd, Braised Pineapple
Whipped Coconut Cream

**Laribotte, Bordeaux Blend, Sauternes, 2011*

*Executive Chef
Michael Grande*

*Executive Sous Chef
Alexis Gutierrez*