

dawson's

S T E A K H O U S E

DINE DOWNTOWN

*\$45 PRIX FIXE TASTING MENU

*OPTIONAL WINE PAIRING, ADDITIONAL \$35

1ST COURSE

Harvest Green Salad

Medjool Dates, Cara Cara Orange, Gorgonzola Dolce
Toasted Walnuts, Tangerine Vinaigrette

**Brassfield, Pinot Gris, High Valley*

Baked Potato Leek Soup

Crème Fraiche, Bacon Lardons, Chives

**Newton, Chardonnay, "Skyside", Sonoma County*

2ND COURSE

Grilled Petit New York Steak

Roasted Butternut Squash, Caramelized Brussel Sprouts
Cipollini Onion, Ancho Chile Demi

**Marietta, Cabernet Sauvignon, "Armé", North Coast*

Pan Fried Salmon

Mushroom Barley Risotto, Crispy Parsnips
Parsley Lemon Pistou

**Rancho Sisquoc, Pinot Noir, Santa Barbara County*

3RD COURSE

Chocolate Espresso Cheesecake

Hazelnut Crust, Preserved Cherry Compote
Orange Flower Water Whipped Cream

**Dow's Fine Ruby Port, Portugal*

Pineapple-Coconut Upside Down Cake

Vanilla Bean Caramel, Passion Fruit Cremeux

**Château Laribotte, Bordeaux Blend, Sauternes*

*Executive Chef
Alexis Gutierrez*