

dawson's

S T E A K H O U S E

DINE DOWNTOWN 2025

*\$45 TASTING MENU

*OPTIONAL WINE PAIRING, ADDITIONAL \$30

*Only Available During Dine Downtown
January 10th – 19th, 2025*

1ST COURSE

Duck Confit Pot Pie

Herb Drop Biscuits, Black Truffle Veloute

**Rancho Sisquoc, Pinot Noir, Santa Barbara*

Tako-Taco

Peruvian Octopus Ceviche, Avocado, Green Onion
Saffron Potato, Crispy Wonton, Aji Chili Mayo

**Alvinte, Albariño, Rias Baixas, Spain*

2ND COURSE

Balsamic Tamari Braised Shortrib

Celery Root Puree, Roasted Heirloom Carrots
Charred Cipollini Onions

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

Market Fish

Pistachio Dukkah Spice, Braised Heirloom Beans
Tasso Ham, Butternut Squash Chutney

**MacRostie, Chardonnay, Sonoma Coast*

3RD COURSE

Chestnut Mont Blanc

Japanese Sweet Potato Custard, Hazelnut Financier
Chestnut-Vanilla Bean Cream, Hojicha Crème Anglaise

Chocolate Olive Oil Marquise

Seka Hills Olive Oil Curd, Flakey Sea Salt, Croissant Rusk