



Dawson's Valentines Menu

1st course

Grilled Quail, Quinoa Salad, Organic Watercress, Honey and Parmesan
Pepper Seared Scallops, Lobster Nage, Sautéed Sea Beans
Braised Rabbit, Golden Beet and Chard Ravioli, Natural Jus
Opaka Paka Ceviche, Tomato and Cucumber Gelee, Cilantro Water
Creamy White Polenta, Roasted Forest Mushrooms, Shaved Pecorino, Truffle

2nd course

Lamb Tartare, Roasted Baby Beets, Lemon Confit, Arugula, and Chevre Crostini
Puree of Spinach Soup, Roasted Garlic Shrimp, Cream Fraiche
Watercress Salad with House Smoked Passmore Ranch Trout,
Roasted Grape Tomatoes and Caviar Vinaigrette

3rd course

Pork Tenderloin and Braised Pork Belly, Grits and Collard Greens, Bacon Gravy
Lobster and Shitake Mushroom "pot pie" with, Sherry, Root Vegetables and Cream,
Buttermilk and Thyme Biscuit Crust
Crisp Veal Mousse Cake and Sautéed Sweetbreads, Cognac Cream,
Artichokes and Tomato Fondue
Grilled Beef Tenderloin, Roasted Maitake Mushrooms, Parmesan Potatoes
Pappardelle Pasta, Organic Spinach, Roasted Tomatoes, Mornay Gratin
Pan Seared Ahi Tuna, Whipped Okinawa Sweet Potatoes, Garlic Sauce
Grilled Salmon and Jumbo Prawn with Cioppino Broth, Roasted
Fennel and Fingerling Potatoes

Chocolate Decadence

\$120 Per Couple

\$65 Per Person

For Reservations please call 916-321-3600