

dawson's

VALENTINE'S WEEKEND MENU FEBRUARY 12 - 14, 2010

1ST COURSE

AHI TUNA CRUDA, EXTRA VIRGIN OLIVE OIL, ARUGULA, PARMESANO REGGIANO,
SMOKED SEA SALT

POTATO GNOCCHI, FOREST MUSHROOMS, RUTABAGA, MUSHROOM JUS
REDUCTION, MUSTARD OIL

RABBIT AND DUCK RILLETTE, GRAIN MUSTARD, GRILLED COUNTRY BREAD

2ND COURSE

BLOOD ORANGES, WARM BRAISED ENDIVE, BLACK WALNUTS, GORGONZOLA

BEET CARPACCIO, VODKA GELÉE, CITRUS VINAIGRETTE, CAVIAR

ARUGULA AND FENNEL SALAD, CURED HAM, PARMESAN, PEARS, PINENUTS

3RD COURSE

GRILLED FILET OF BEEF, APPLE SMOKED BACON WHIPPED POTATOES, ROASTED
CHANTERELLES

MAINE LOBSTER AND BLOOMSDALE SPINACH RISOTTO, TAHITIAN VANILLA
BUTTER, CRISP SUNCHOKES

GRILLED WILD CAUGHT HALIBUT, BUTTER ROASTED FINGERLING POTATOES,
ASPARAGUS TIPS, SWEET CORN, MISO BUTTER

PORK TASTING – TENDERLOIN, BELLY AND CHEEK, POTATO GRATIN, BRAISED
GREENS

SLOW COOKED BEEF SHORT RIBS, PAPADELLE PASTA, FRESH PEAS,
CIPOLLINI ONIONS, NATURAL JUS, SHAVED DRY AGED SHEEP'S MILK CHEESE

DIJON AND PISTACHIO ROASTED RACK OF LAMB, TURNIP ROSTI, GINGERED
CARROT SAUCE

4TH COURSE

CHEF'S CHOCOLATE BLISS

\$99.00 PER COUPLE