

Fine dining in rural setting

Inn at Dos Brisas gears for opening

By **BUD CHAMBERS**
Staff Reporter

CHAPPELL HILL — The translation for Dos Brisas is "two breezes."

But an entrepreneurial couple, Doug and Jennifer Bosch — now calling their Washington County place "home" for over a year — readily admit nothing about planning a fine dining inn remotely resembles "a breeze."

Finally, months after original inaugural plans, the Inn at Dos Brisas will swing its doors open Oct. 28 for what owners/staff pledge as "a dedicated effort" to make every guest's dining experience a memorable one.

Playing host mostly to people who'll travel some distance for an Inn at Dos Brisas dining experience, Doug and Jennifer Bosch; general manager/sommelier Patrick Culot; executive chef Carl Rynecki and other staffers will seek to make the evening one which bears repeating again soon.

Because the Inn at Dos Brisas sits at a high point amid 300-acres of Washington County's rolling hills and horse pastures — some 5½ miles north of historic Chappell Hill, or 11 miles from downtown Brenham via a Highway 105 to FM 2193 to FM 115 — Dos Brisas' first couple have also made provisions for overnight bed and breakfast accommodations.

A total of four suites — two each in two new casitas (translation "small houses") — were constructed concurrent with the Inn facility, plus a 30-35 guest private dining room/small conference center is undergoing its final interior touches for the Inn at Dos Brisas' late-October inaugural.

An Annapolis, Md. and Houston businessman who sold his successful credit reporting business to a large financial institution some years ago, Doug Bosch originally bought this 300-acre horse ranch from former Eagle Air Freight executive Dan Swanee.

Originally purchased in 2000 as a family retreat, the Boschs — after memorable feasts at such well-known destinations as The Inn at Little Washington (Va.), The French Laundry and Charlie Trotter's — decided to switch gears some time back and devote their attention to creating a Washington County/greater Houston area fine dining "get-away."

"In the midst of building a new swimming pool and accompanying facilities, the blueprints were scrapped and a new direction taken," says Doug, who — businessman that he is — recognized major improvements to existing horse barns and a suitable cutting horse arena were priorities.

Thus, Dos Brisas' equestrian center is "home" to 40 horses, owned or boarded, with currently 20 of these in various stages of training for cutting horse competitions under the guidance of a professional staff.

Almost unbelievably, the Dos Brisas ranch's programs — made up of the equestrian center; fine dining, with related organic vegetable and herb gardens; four B&B suites; and guest activities staff — will employ up to 30 people on a combined full and parttime basis.

General manager Culot, who chooses the inn's wine list, is from Belgium, earning a hotel and restaurant degree and spent two years as a wait captain at Romeyer in Brussels before coming to the U.S. in 1986.

In Hyde Park, N.Y., Culot spent three years as Maitre d' instructor for Culinary Institute of America and since then has held posts as Maxime's general manager and manager/wine steward for La Cremaillere, both of these restaurants located in Westchester County, N.Y.

Executive chef Rynecki — a 1986 University of Connecticut political science graduate who also studied at John Hopkins School of Advanced International Studies — decided to leave politics for the culinary arts.

Rynecki apprenticed at the five-star Inn at Little Washington — after which Inn at Dos Brisas is patterned — and has been lead chef at GasLight, Alexandria, Va.; Duling-Kurtz House, Philadelphia; and, prior to his Texas move, co-owner of One Front Street in Fairfield County, Conn.

Chef de cuisine Kevin Reinhold has been executive pastry chef at Geronimo's, Santa Fe, N.M. and sous chef at Chicago's Westin Hotel.

Tyson Blankemeyer, a University of Texas graduate, is Dos Brisas sous chef and held a similar post at the Emerson Hotel, Woodstock, N.Y. He has also had 15 years significant experience with the cuisines of Mexico.

All of the Dos Brisas chefs are Culinary Institute of America graduates.

Richard Jardin has recently come on board as innkeeper, buoyed by experience at Inn at Little Washington and The Point, Saranac Lake, N.Y.

Doug and Jennifer Bosch have made a special pledge for every aspect of service at the Inn at Dos Brisas: "To constantly outperform the highest expectations of every guest."

Inn at Dos Brisas dining is offered Thursday-Saturday evenings, plus a Sunday brunch will be served. Call for times and reservations; the reservations are timed for maximum attention to each guest, Bosch said.

Reservations may be made starting Thursday for opening week Oct. 28-31 by calling 277-7750.



Doug and Jennifer Bosch (above) are readying the Inn at Dos Brisas for opening next week. Executive chef Carl Rynecki (below) picks fresh herbs in a garden on the grounds.

Banner-Press photos/Bud Chambers

