



Dining at the Inn at Dos Brisas

Description:

The Inn at Dos Brisas provides a welcome retreat for enjoying exquisite cuisine in an intimate and serene atmosphere. Adhering to French chefs' philosophy of quality, the American flair for presentation and Asian minimalist techniques, the Dos Brisas chefs artfully prepare offerings that will please the most discriminating palate.

Five- and eight-course tasting menus that vary from night to night and a five-course Sunday Brunch menu incorporate fresh produce, live lobster, exotic fish and game from some of the world's best purveyors. Vegetables, fruits and herbs are harvested from the Inn's own organic garden. In the beautifully-appointed dining room, a grand fireplace from France's Loire Valley region in the 1760s and petite, designer brass "Ritz" lamps at each table deliver an inviting and elegant glow. Custom-made leather and richly-upholstered chairs provide a rustic touch, as does the handsome bar, handcrafted from alder and mahogany.

The Inn is home to two wine cellars that stock more than 8,000 bottles of the finest vintage selections. Exceptional care is taken in wine pairings to enhance the flavors of every course.

Location:

The Inn at Dos Brisas is located 6.5 miles north of historic Chappell Hill, Texas, approximately one hour west of Houston and two hours east of Austin.

Reservations:

Reservations Required

To make reservations call 979-277-7750 or reservations@dosbrisas.com

Innkeeper:

Christopher Bates

Restaurant Hours:

Thursday through Saturday, seating 6 – 9 p.m.

Sunday brunch, seating 11 a.m. – 2 p.m.

Price:

Five-course Chef's Seasonal dinner menu, \$75 per person

Eight-course "Grand Tasting" dinner menu, \$105 per person

Five-course Sunday Brunch tasting menu, \$49 per person