



## The Inn at Dos Brisas Autumn Dinner Menu

### First

#### Garden Potato and Sorrel Velouté

Celeriac, Farm Egg Yolk, Buckwheat, Cured Citrus

#### White Vienna Kohlrabi

Organic Russian Caviar, Meyer Lemon, Jersey Cows Milk Crème Fraîche

#### Our Hydroponic Lettuces

Shadehouse Bunching Onion, San Andreas Cheese, Green Goddess Dressing

#### Autumn Radishes

Fresh Ricotta, Chamomile, Prosciutto Ham, Tatsoi

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### Second

#### Coastal Hay Custard

Steamed, Alabama Red Shrimp, Matsutake Dashi

#### Sunchoke Tortellini

Roasted Veal Sweetbread, Maitake Mushroom, Hazelnut Cappuccino

#### Autumn Vegetable Minestrone

Delicata Squash, Pumpkin Rigatoni, Braised Root Vegetables, Flowering Herbs

#### Rohan Duckling Pie

Brandied Prune, Peppery Greens, Truffled Vinaigrette

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### Third

#### Our Freedom Ranger Chicken

Roasted on a Bed of Hay and Herbs, Parsley Root, Chestnut, Lacinato Kale, Sauce Velour  
*Serves Two Guests*

#### Gulf Flounder

Steamed, Autumn Vegetable Rilette, Poached Pear, Butternut Squash “Bisque”

#### Local Pasture Raised Wagyu Beef

Wood Grilled Striploin, Heirloom Carrots, Charred Onion, Bordelaise Sauce  
*Four Ounce Portion, Twelve Dollars Additional Ounce*

#### Fallow Venison

Cocoa Cured, Garden Beet, Red Cabbage, Pickled Apple, Banyuls Sauce

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### Fourth

#### Butterscotch

Miso, Maple-Brown Sugar, Yogurt Sorbet

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### Fifth

#### Pumpkin Spiced Latte

Areated Pumpkin, Milk and Pumpkin Seed Crumble, Coffee

#### Pear

Whipped Peppermint Tea, Apricot Brandy Jam, French Toast

#### Milk Chocolate Parfait

Malt Anglaise, Valencia Peanut, Morello Cherry

#### Selection of Our Favorite Cheeses

Traditional Garnish

*Ten Dollar Supplemental Charge*

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#### Ninety Five Dollars per Person

Price is exclusive of taxes and eighteen percent service charge

#### Executive Chef Zachary Ladwig

With Few Exceptions, All Produce is Certified Organic and Grown Here at Dos Brisas Farm

