



The Inn at Dos Brisas Christmas Day Brunch

First

Our Hand Harvested Greens

15-Dos Brisas Greens, Herbs and Flowers, Meyer Lemon Vinaigrette

Winter Squash Velouté

Poached Shrimp, Sweet Potatoes, Brioche Croutons, Nasturium

Maine Lobster Scrambled Eggs

Our Yard Eggs, Poached Maine Lobster, Chives and Tarragon

Black Truffle Potato Gnocchi

Foraged Mushrooms, Garden Root Vegetables, Aged Parmesan

Our Dutch Baby

Crushed Apples and Quince, Barrel Aged Maple Syrup, Rosemary Tips

Second

Spiced Sweet Potato French Toast

Winter Citrus, Thyme, Birch Syrup

Chestnut Tortellini

Alpine Style Cheese, Cognac and White Truffle Emulsion

Local Pasture Raised Wagyu Beef

Garden Herb Crusted, Heirloom Beets, Pearl Onions, Sauce Bordelaise

Baked Gulf Red Snapper

Shellfish Stew, Mandarin Orange, Butterball Potato, Bouillabaisse Broth

Roasted Freedom Ranger Chicken

Garden Carrots, Potato Puree, Natural Chicken Jus

Third

Pumpkin Bread

Cranberry, Fromage Blanc, Eggnog Anglaise

Buckwheat Crepe Cake

Spiced Apples, Whipped Honey Mascarpone, Apple Cider Caramel

Selection of Texas Cheeses

Traditional Garnish

Sorbet Tasting

Selection of House Made Sorbets

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

