



## The Inn at Dos Brisas Christmas Eve Dinner Menu

### First

#### A Salad of Sunchokes

Red Lettuces, White Celery and Black Truffle

#### Hudson Valley Foie Gras Custard

Late Harvest Riesling, Quince, Warmed Brioche

#### Our Hydroponic Lettuces

Shadehouse Bunching Onion, San Andreas Cheese, Green Goddess Dressing

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### Second

#### Organic Potato Gnocchi

Braised Veal Cheeks, Porcini Mushrooms and Salsify, Ribiola Bosina Cheese

#### Red Kuri Squash Minestrone

Nantucket Bay Scallops, Garden Roots and Tubers, Hand Made Farfalle

#### Chestnut Tortellini

Roasted Veal Sweetbread, Maitake Mushroom, White Truffle Cappuccino

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### Third

#### Gulf Winter Flounder

Poached, Meyer Lemon, Garden Cabbage, Black Truffle Dashi

#### Local Pasture Raised Wagyu Beef Striploin

Wood Charred, Garden Carrots Braised in their Juice, Black Truffle, Sauce Perigourdine

#### Fallow Venison

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

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### Fourth

#### Cranberry

Orange, Marzipan, Brandy

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### Fifth

#### Chestnut Praline Napoleon

White Chocolate, Toffee Coffee, Brown Sugar Pecan

#### Snowball

Black and White Mousse, Gingerbread, Peppermint Marshmallow

#### Selection of Our Favorite Cheeses

Traditional Garnish

#### One Hundred Twenty 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

