



Inn at Dos Brisas New Year's Eve Dinner

First

Socrates Cucumber

East Coast Oyster, Ossetra Caviar, Basil Emulsion

Second

Our Garden Roots, Shoots and Tubers

Prepared Multiple Ways, Raw Jersey Cow's Milk Ricotta, Sunflower Vinaigrette

Third

Hand Made Angel Hair Pasta

Maine Uni Sauce "Americaine", Chives, Aged Parmesan

Fourth

Winter Flounder

Nicoise Olive and Black Truffle Crumb, Garden Parsley Root, Chervil

Fifth

Hudson Valley Foie Gras Terrine

Spiced Sable, Preserved Black Fruits, Chervil, Pickled Walnuts

Sixth

Local Pasture Raised Wagyu Beef

Wood Grilled, Shortrib "Lasagne", Celery Root, Sauce Chassuer

Seventh

New Year, New You

Funfetti, Champagne, White Chocolate Gelato

Eighth

64% Chocolate

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

