



A Celebration of Today's Harvest

First

Our Hydroponic Red Lettuces

Pickled Red Fruits and Vegetables Pickled, Pistachio, Aged Balsamic Vinaigrette

Canary Carrots

Poached, Figs Preserved in Quarts de Chaume and Fennel Blossom, Fig Leaf Curd, Florence Fennel

French Filet Beans

Dressed, Tennessee Spoonbill Caviar, Crème Fraîche, Cured Lemon, Chive Blossoms

Ruby Queen Beets

Tartare, Pickled Mustard, Cognac Dressing, Aged Pear Vinegar

Second

Housemade Ricotta

Gnudi, Red Shrimp, Purplette Radish, Young Kale, Parmesan Consommé

Spring Garlic

Cavatelli Pasta, Pan Roasted Veal Sweetbread Dressed in Pickled Scapes, Burrata Cheese Fondue

Sheep's Sorrel

Velouté, Confit Araucana Egg Yolk and Poached Kohlrabi, Oat Crisp, Oxalis

Hopi Blue Cornmeal

Steamed in Whey, Black Truffle, Hazelnuts, Flowering Claytonia

Third

Pennsylvania Lamb

Slow Roasted, a Stewed Texas 1105 Onion, Flowering Chives, P.X. Jus

Day Boat Gulf Queen Snapper

Steamed, Spring Vegetable Coquillage Dressed in an Artichoke Nagé

Our Freedom Ranger Chicken

Roasted on a Bed of Hay and Herbs with Touchon Carrots, Natural Roasting Jus
Serves Two Guests

Local Pasture Raised Wagyu Beef

Wood Grilled Strip Loin, Tokyo Turnips, Wild Onion Purée, Sauce Bordelaise
Four Ounce Portion, Twelve dollars each additional Ounce

Fourth

Organic Strawberry

Prepared Multiple Ways

Fifth

Mascarpone Souffle

Tahitian Vanilla Bean Anglaise, Fredericksburg Peach Ice Cream

Valrhona 64% Chocolate Tart

The First of the Season Mulberries, Salted Caramel, Mulberry Ice Cream

Mille-Feuille

Detroit Dark Beet, Caramelized Chocolate, Hazelnut

Selection of Our Favorite Cheeses

Traditional Garnish
Ten dollar supplement

*Ninety-five dollars per person**

*Prices are exclusive of beverages, taxes and eighteen percent service charge
With few exceptions, all produce is Certified Organic and grown here at Dos Brisas Farms

Executive Chef Zachary Ladwig

