



The Inn at Dos Brisas Winter Dinner Menu

First

Organic Jerusalem Artichokes

Red Lettuces, Harbison Cheese, Green Grapes, Hazelnut Vinaigrette

Garden Sprouts

Romanesco, Broccoli Pesto, House Made Ricotta, Hopi Blue Corn Crisp

Our Hydroponic Lettuces

Shadehouse Bunching Onion, San Andreas Cheese, Green Goddess Dressing

Our Garden Roots, Shoots and Tubers

Prepared Multiple Ways, Jersey Cow's Milk Mascarpone, Pine Nut Vinaigrette

Second

French Toast

Black Truffle, Chanterelle Mushroom Bread Pudding, Thyme, Smoked Maple Syrup

Organic Celery Root Baked in a Salt Crust

Braised Celery Stalk, Irish Oat Stew, Garden Parsley

Smoked Pumpkin Ravioli

Alabama Red Shrimp, Cucumber, Matcha Tea, Herbal Garlic Emulsion

Grilled Murder Point Oysters

Kohlrabi, Organic Grit Pudding, Shade House Mustard Greens

Third

Pastured Freedom Ranger Chicken

Baked On a Bed of Hay, Sweet Potato and Pear, Sauce Velour

Serves Two Guests

Line Caught Wild Striped Bass

Steamed, Our Heirloom Tomatoes, Blood Orange, Last Season's Garlic, Crushed Tomato Fumet

Our Duclair Duckling

Apicius Glazed, Red Acre Cabbage, Local Honeycomb, Coriander-Duck Bouillon

Local Pasture Raised Wagyu Beef

Wood Grilled Striploin, Braised Beef Shortrib, Brioche Dumpling, Garden Onions, Perigueux Sauce

Four Ounce Portion, Twelve Dollars Additional Ounce

Fourth

Cranberry

Orange Curd, Marzipan, Pistachio

Fifth

Pistachio Napoleon

Coffee Ice Cream, Toffee Sauce, Brown Sugar Filbert

Winter Woods

Maple Tea Panna Cotta, Birch Rice Milk, Pine Sponge Cake

Snowball

Black and White Mousse, Gingerbread, Peppermint Marshmallow

Selection of Our Favorite Cheeses

Traditional Garnish

Ten Dollar Supplemental Charge

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

