



## **Dos Brisas Late Summer Brunch Menu**

### **Appetizers**

#### **Our Harvest Salad**

Lettuces, Herbs, Seeds, Nuts, Fresh Chevre, Buttermilk Dressing

#### **Dos Brisas Yard Egg Frittata**

Cherry Tomatoes, Summer Squashes, Bush Basil, Spring Garlic, Flaky Sea Salt

#### **Chilled Orion Fennel Bisque**

Pickled Red Shrimp, Mandarin Orange, Butterball Potato, Shaved Garden Chilies

#### **Garden Cucurbits**

This Morning's Harvest of Cucumbers, Squashes, and Melons, House Made Ricotta, Green Goddess Dressing

### **Entrées**

#### **St. Arnold Battered Gulf Red Snapper**

Vinegar Slaw, Summer Squash Tartar, Golden Potato Chips

#### **Pan Roasted Freedom Ranger Chicken**

Organic Corn, Foraged Mushrooms, Farro, Lemon Thyme Chicken Jus

#### **Dos Brisas Poached Eggs**

24-Hour Roasted Tomato, Housemade Chorizo, Pure Luck Goats Cheese, Basils, Ciabatta Toast

#### **Local Pasture Raised Wagyu Flank Steak**

Carne Asada Marinated, Sunny Side up Egg, Organic Peppers, Charro Beans, Bacon Fat Tortillas

### **Desserts**

#### **Cheesecake**

Peach, Candied Pecan, Tahitian Vanilla

#### **Marjolaine**

Dark Chocolate, Almond Dacquoise, Praline Cream

#### **Sorbet Tasting**

Selection of House Made Sorbets

#### **Selection of Our Favorite Cheeses**

*Ten Dollar Supplemental Charge*

Membrillo, Tomato Conserve, Honeycomb

### **Fifty Nine Dollars per Person**

Prices are exclusive of beverages, 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

