



## **The Inn at Dos Brisas Fall Brunch Menu**

### **Appetizers**

#### **Dos Brisas Organic Egg Omelet**

Shadehouse Tomato, Buratta and Tender Garden Herb Salad

#### **Black Diamond Watermelon**

Dressed in its Own Vinaigrette, Our Final Harvest of Heirloom Tomatoes, Verbena

#### **Foraged Mushrooms**

Corn Tortilla, Calamari, Black Beans, Chorizo Spice

#### **This Morning's Harvest of Lettuces**

Shaved Vegetables, Ricotta, Lemon-Shallot Vinaigrette

### **Entrées**

#### **Pan Roasted Line Caught Flounder**

Celeriac and Fennel Barijoule, Basil Sauce

#### **Confit Chicken Enchiladas**

Mole Negro, Golden Potato, Cotija Crema, Sunny Up Egg

#### **Freedom Ranger Chicken**

Brined and Fried, Cucamelon and Okra Salad

#### **Local Pasture Raised Wagyu Beef**

Tater Tots, Braised Turnips, Yard Egg, Salsa Verde

### **Desserts**

#### **Local Figs**

Cured Meyer Lemon, Angel Food Cake, Honey Ice Cream

#### **Milk Chocolate Coulant**

Chocolate Sorbet

#### **Tasting of House Churned Ice Creams and Sorbets**

Complimenting Garnish

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

*Ten Dollar Supplemental Charge*

Stone Ground Mustard, Organic Conserve, Local Honey

#### **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

