



A Celebration of Our Autumn Harvest

First

Hydroponic Lettuces

Today's Harvest of Greens, Herbs and Flowers, Ricotta Salata, Brown Butter Migas, Green Goddess Dressing

Our Well Pad Melons

Dressed in its Own Vinaigrette, Prosciutto Ham, Blue Cheese

Cape Gooseberry

Gazpacho, Cherry Tomato, White Grape, Almond, Tender Basil

Detroit Dark Beet

"Chorizo", Purple Hull Pea Salad, Radish Slaw, Golden Beet Vinaigrette

Second

Organic Hubbard Squash

Tortellini, Sugar Baby Pumpkin, Charred Seaweed Oil, Butternut Jus

Texas A&M 1015 Onion

Steamed Flan, Alpine Style Cheese, Charred Leeks, Pickled Pearl Onion

Texas Quail

Southern Fried, Garden "Potato Salad", Buttermilk Puree, Sherry-Quail Vinaigrette

Farm Egg Yolk

Confit, Carnaroli Rice, Crispy Chicken Skin, Petite Lettuces

Third

Day Boat Gulf Snapper

Steamed with Aromatic Herbs, Garden Vegetable Piperade, Dressed in Its Own Fumet Broth

Cornish Chicken

Baked on a Bed of Hay and Herbs, Boudin Blanc, Last Seasons Leeks, Preserved Black Truffle, Thyme Chicken Jus

Serves Two Guests

Local Organic Squab

Apicius Glazed, Garden Carrots, Argan Mole, Coriander Squab Jus

Local Pasture Raised Wagyu Beef

Wood Grilled, Texas Trumpet Mushrooms with Preserved Cherries and Marrow, Bordelaise Sauce

Four Ounce Portion, Twelve Dollars Additional Ounce

Fourth

Local Honey

Cookie and Ice Cream

Fifth

72% Valrhona Chocolate

Pave, Black Olive Tuile, Chocolate Sorbet

Hamburg Parsnip

Crème Caramel, Blood Orange and Oxalis, P.X. Caramel

Sweet Celeriac

Memories of Ants on a Log, Peanut Butter Bavarian, Burnt Raisin, Celeriac Genoise, Chamomile, Celery Sorbet

Selection of Our Favorite Cheeses

Traditional Garnish



One Hundred Ten dollars per person, exclusive of beverages, tax, and 18% service charge.

With rare exception all produce and fowl is organic and grown at Dos Brisas

Executive Chef Zachary Ladwig