



## The Inn at Dos Brisas Fall Lunch Menu

### Appetizers

#### White Almond Gazpacho

Grapes, Heirloom Tomato, Cape Gooseberries

#### Heirloom Tomato Carpaccio

Tender Herbs, Last Season's Onion, Ricotta Cheese

#### Dos Brisas Harvest Salad

Lettuces, Herbs, Fresh Chèvre, Meyer Lemon Vinaigrette

#### Our Fresh Organic Melons

Dressed in its Own Vinaigrette, Prosciutto Ham, Blue Cheese

### Entrées

#### Local Pasture Raised Wagyu Beef

Wood Grilled Delmonico Cap, Our Potatoes and 1015 Onions, Bordelaise Sauce

#### Gulf Market Catch of the Day

Cast Iron Roasted, Garden Fennel and Cucumber, Basil Emulsion

#### Our Freedom Ranger Chicken

Whole Roasted, Potato Gnocchi, Foraged Mushrooms, P.X. Sauce

#### Carnaroli Rice Risotto

Foraged Mushrooms, Caramelized Shallots, Black Truffle

### Desserts

#### Local Figs

Cured Meyer Lemon, Angel Food Cake, Honey Ice Cream

#### Milk Chocolate Coulant

Chocolate Sorbet

#### Selection of Our Favorite Cheeses

Complimenting Garnish

#### Tasting of Ice Creams and Sorbets

Our Finest Selection

### Executive Chef Zachary Ladwig

Fifty Nine Dollars per Person

Prices are exclusive of beverages, taxes, and eighteen percent service charge

Sommeliers Wine Pairings Available

