



## **The Inn at Dos Brisas Wishes You A Happy Mother's Day**

### **Appetizers**

#### **Gulf Oysters**

Four Oysters on the Half Shell, Red Wine and Shallot Mignonette

#### **Spring Vegetable Chowder**

Shellfish Coquillage, Vadouvan Spices, Tender Fine Herbs

#### **Marinated Spring Peas and Beans**

Prosciutto Ham, Parsnip Yogurt, Marigolds, Meyer Lemon, Texas Olive Oil

#### **Dos Brisas Garden Beets**

Cucumber, Pickled Green Strawberry, Yuzu-Orange Vinaigrette

#### **Our Greenhouse Heirloom Tomatoes**

Junes Joy Goats Cheese, Preserved Peaches, Basils, Grilled Country Bread

### **Entrées**

#### **Pan Roasted Red Snapper**

Basil Agnolotti, Charred Eggplant, Espelette Pepper Sauce

#### **Roasted Dos Brisas Freedom Ranger Chicken**

Garden Onions, Morel Mushrooms, Foraged Mallow Cress, Jus de Poulet

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

Foraged Mushroom Crust, Local Asparagus, Confit Potatoes, Sauce Bordelaise

#### **Butter Poached Maine Lobster**

Garden Peas, Heirloom Carrots and Radishes, Crispy Potato Gaufrette, Lobster Nage

#### **An Assiette of Local Milk Fed Pork**

Roasted Loin, Smoked Belly, Confit Shoulder, Spring Beans and Cabbage

### **Desserts**

#### **Angel's Food**

Wild Berries, Chantilly Cream, Blackberry Ice Cream

#### **Persian Lime Tart**

Shortbread, Italian Meringue, Confit Citrus Zest

#### **Sorbet Tasting**

Pineapple, Raspberry-Rose, Peach

#### **Creme Brulee**

Strawberry Consomme, Chamomile, Flowering Mint

### **Executive Chef Zachary Ladwig**

**Eighty dollars per Person \***

\*Prices are exclusive of beverages, taxes and eighteen percent service charge  
With few exceptions, all produce is Certified Organic and grown here at Dos Brisas Farms

