



## The Inn at Dos Brisas Winter Brunch Menu

### Appetizers

#### Our Harvest Salad

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

#### Dos Brisas Yard Egg Frittata

Wild Mushrooms, Kohlrabi, Alpine Cheese, Confit Shallot

#### Winter Squash Velouté

Poached Red Shrimp, Sweet Potatoes, Brioche Croutons, Nasturtium

#### East Coast Oysters on the Half Shell

Four East Coast Oysters, Traditional Garnish

### Entrées

#### Gulf Flounder

Mussels and Oysters, Ciabatta Crouton, Garden Vegetable Nage

#### Our Yard Egg Omelet

Smoked Salmon, Lemon Mascarpone, Chives, Texas Tarragon

#### Pan Roasted Freedom Ranger Chicken

This Morning's Harvest of Cabbage, Olive Oil Potatoes, Sherry Vinegar and Tomato Sauce

#### Local Pasture Raised Wagyu Beef Flat Iron

Ruby Beets, Red Onion Jam, Burgundy Spinach, Madiera Beef Jus

### Desserts

#### Frozen Soufflé

Lemon and Lime, Italian Meringue, 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

