



## The Inn at Dos Brisas Winter Lunch Menu

### Soup and Salad

#### Winter Squash Velouté

Poached Red Shrimp, Sweet Potatoes, Brioche Croutons, Nasturtium  
15.

#### Our Harvest Salad

Lettuces, Herbs, Seeds, Nuts, Fresh Chèvre, Meyer Lemon Vinaigrette  
16.

#### Organic Jerusalem Artichokes

Red Lettuces, Jasper Hill Cheese, Green Apple, Hazelnut Vinaigrette  
16.

### Sandwiches

*Each Sandwich Includes Dos Brisas Fries*

#### Chicken “Schnitzel”

Roasted Garlic Dressed Heirloom Tomato, Caper and Lemon Aioli, Toasted Ciabatta  
18.

#### The D.B.L.T.

Black Pepper Bacon, Organic Bibb Lettuce, Heirloom Tomato, Poppy Seed Dressing, Brioche Toast  
16.

#### Pure Breed Pasture Raised Grass Fed Burger

Amish Style Potato Bun, Red Onion, Farm Heirloom Tomato  
22.

### Entrées

#### Our Daily Market Catch

Garden Celeries and Roots, Shellfish Tarragon Nage  
Market price

#### Pan Roasted Freedom Ranger Chicken

This Morning’s Harvest of Cabbage, Olive Oil Roasted Potatoes, Sherry Vinegar and Tomato Sauce  
34.

#### Local Pasture Raised Wagyu Beef Strip Loin

Ruby Beets, Red Onion Jam, Scarlet Turnips, Madiera Beef Jus  
44.

### Desserts

#### Frozen Soufflé

Lemon and Lime, Italian Meringue, Tahitian Vanilla  
14.

#### Marjolaine

Dark Chocolate, Almond Dacquoise, Praline Cream  
14

#### Sorbet Tasting

Selection of House Made Sorbets  
14.

Executive Chef Zachary Ladwig

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

