

# *Farm + Vine Dinner*

— Featuring Chef Matt Padilla from The Inn at Dos Brisas —

## **Hors d'Oeuvres**

Chicken Skin Chip  
Onion Jam, Pickled Ramp, Trout Roe, Potato Crostini

Ocean House's Chef's Choice

*"Rock Angel," Côtes de Provence, France*

## **First Course**

Beet Agnolotti  
Truffle Tremor, Summer Truffles, Sunflower Seeds, Sunflower Sprouts

*"Les Clans," Côtes de Provence, France*

## **Second Course**

Dos Brisas Organic Chicken Roulade  
Swiss Chard, Carrots, Radish

*"Garrus," Côtes de Provence, France*

## **Third Course**

Strawberry Shortcake  
Vanilla Bean Scone, Merry Goat Round Cheese, Local Strawberry, Black  
Pepper Goats' Milk Ice Cream

*"Whispering Angel," Côtes de Provence, France*

*Featuring ingredients from Dos Brisas Farm in Washington, Texas, and wine pairings from  
Chateau d'Esclans Winery in France.*

