

# Papercity

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When the urge hits to retreat to a place thousands of miles from home, I suggest you jump in your car and head west on Highway 290. An hour later, when you reach the first traffic light at FM 1155 in Chappell Hill, simply take a right and continue exactly six and a half miles until you reach the roadside sign for Dos Brisas. As the imposing iron gates open and you gasp at the natural beauty of this 313-acre ranch, continue following the gravel-lined private drive a mile and a half until you reach the quaint, Spanish Mission-style The Inn at Dos Brisas, a new weekend hideaway that serves up, among other things, exquisite, carefully constructed fare to a lucky few. Dishes are composed of artisanal cheeses; beautifully marbled beef, such as flavorful Texas Wagyu tenderloin; eggs laid by local chickens; and astonishing heirloom varieties of fruits, vegetables and herbs grown in the gardens on the property, as well as at nearby farms like Home Sweet Farm. In homage to the iconic cuisine of Thomas Keller at Napa's The French Laundry, chef John Maxwell is aiming high, pairing Asian minimalist preparatory techniques with French cuisine's emphasis on quality, using ingredients that are so fresh they nearly quiver.



**R**eminiscent of Virginia horse country, with its picturesque fences corraling dozens of majestic horses, Dos Brisas is lush with rolling hills and pastures and hundreds of full-growth oak trees (brought in to fill out the landscape). Doug Bosch, a youthfully retired self-made computer software entrepreneur who earned millions in his short career, and his wife Jennifer originally purchased the ranch in 2000 as a weekend family getaway but opened it to the rest of the fortunate world in January. First, they restored the posh show barn on the property (there are people who don't live as comfortably as these horses do) and then built four roomy casitas, complete with kitchenettes, each of which sleeps two. As horse guests came to the Bosches' getaway and enjoyed the heated infinity pool, the quiet starry nights, mind-clearing hikes

on the property, skeet shooting and trail riding through the 10 miles of groomed paths, they all told their hosts this would make an amazing inn.

Soon Doug, who had developed a taste for the good life and fondness for the cuisine of Alice Waters and Alain Ducasse, began to envision the scenic escape as a dining destination, too. After hiring innkeeper Richard Jardin (of The Inn at Little Washington and The Point), he next employed a team of capable chefs, who developed the menu and an impressive 3,000-bottle wine cellar, and completed the task by offering stellar service that makes you feel no request is too small or large. With their organic vegetable and herb garden steps from the kitchen door, inspiration for five- or eight-course tasting dinners (\$65 and \$95, respectively) is within easy reach and are scheduled (as every meal is) whenever your little heart desires. After a day of hiking and meandering around the tiny town of Chappell Hill, I sink into my dining chair at a table for four,

poised in front of a blazing fire in the circa-1760s stone fireplace imported from the Loire Valley, and settled in for the Grande Tasting Menu, a parade of eight sumptuous courses. I swooned over the butter-poached Maine lobster with quinoa salad and drops of a beet emulsion, while two of my chums clined vegetarian with a tasting menu tailored for them, enjoying dishes like pillows of goat-cheese gnocchetti. Fortified by the seared Texas Wagyu tenderloin with shell peas just popped from their pods and a drizzle of porcini cream, I paced myself for the cheese course to follow, creamy young Bellwether Farms Cascenza cheese with macerated Bing cherries and toasted pistachios, followed by dessert: a rustic Fredricksburg peach tart à la mode.

Check in for an overnight or a lengthy stay; rates for a pampered escape range from \$325 weekdays to \$395 weekends, with a continental breakfast delivered to your room, a picnic lunch and turnaround treats inclusive.



Starry, By Laurann Claridge  
Starry  
Nights  
...and Cuisine

The Inn at Dos Brisas, 9400 Champion Drive (off FM 1155) Brenham, TX, 979.277.7750; [dosbrisas.com](http://dosbrisas.com)