

## LEISURE

### Food & Drink

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#### Deluxe cowboy cuisine

Y'all want to get in touch with your inner Texan? asks Salma Abdelnour in *Food & Wine*. At the spectacularly new Inn at Dos Brisas, it's as easy as listening to Willie Nelson on your iPod. Just an hour's drive from Houston, the inn is set on a 300-acre ranch

that once housed Confederate troops during the Civil War, and four mission-style casitas are available for those who want to spend the night. An eight-course tasting menu by chef Jason Robinson, formerly of Tru in Chicago, "doesn't offer the Texas-



*Like listening to Willie on your iPod*

food menu I was half hoping for." That means no culinary riffs on grits or chicken-fried steak. What it does mean are Robinson's takes on American and French classics, such as a starter of foie gras layered with bacon, avocado, and wild sorrel. One concession

to Wild West cuisine is a fancy wagyu steak in a red-wine reduction, with wild mushrooms and pearl barley. For dessert "there's no way to pass up" the gloriously rich banana, chocolate, and caramel tart. *Brenham, Texas; (979) 277-7750*