



## *The History of The Inn at Dos Brisas*

RELEASE DATE: 06/27/2005 - When Doug Bosch of Houston, Texas originally purchased his 313-acre ranch in 2000 as a family retreat, the ranch consisted of a centrally-located show barn surrounded by a few badly worn residences and ranch outbuildings. Locals say that those who build a big house as their first ranch project won't be around long, so Bosch's first undertaking was a rehab of the show barn. Four guest residences in the Spanish mission-style followed, with fine appointments throughout, as well as the largest indoor riding arena in the county, complete with indoor lighting and misting system. At the same time, roadways were redesigned, fences were erected, and outbuildings were refurbished.

With major structural improvements and additions underway, recreational needs were considered. The existing swimming pool was small and the only place to entertain indoors on the property was in the show barn, so design work began on a new pool house, which quickly gained momentum at the hands of architects and resulted in a building the size of a small restaurant -- where Bosch's story takes a twist.

As a food aficionado and wine enthusiast, Bosch has traveled the world, always seeking out the finest cuisine. Frequent trips to Europe exposed him to the wonders of classic French and Italian cuisines, from Louis XV in Monaco to the smallest country Inns. Domestic travels took him frequently to San Francisco, where he dined at Thomas Keller's French Laundry and Alice Water's Chez Panisse. And having spent considerable time in the Washington D.C. area, he was no stranger to Patrick O'Connell's mastery at The Inn at Little Washington. Other favorites include Chicago's Charlie Trotter's, Philadelphia's Le Bec-Fin, and New York's Alain Ducasse, Daniel, and Le Cirque. Bosch entered into new culinary arenas, however; when he sampled the foods of Vancouver, where east meets west. There, Michael Feeney of Lumière and Hidekazu Tojo of Tojo's introduced Bosch's palate to Asian minimalism, coupled with French techniques.

Bosch's concept for the ranch soon changed, partly to fill a void --although Houston dining did offer quality, it came at the blustering pace and noise of the nation's fourth largest city. So the plan for a fine dining destination in the Brenham area was born and the retooling and redesign of the pool house began in earnest. Chefs from throughout the United States and Europe were interviewed, special tabletop lighting, linens and coffee makers were imported. Fireplaces and other architectural antiquities were procured from throughout Europe. An internationally recognized wine cellar master was brought in to stock the wine cellars and organic gardens were planted. The Inn was staffed and T1 wireless internet was installed throughout the property.

The concept soon became focused -- blend local, fresh organically-grown foods with the finest foods available in the world. Marry the quality of French cuisine with American flair and whimsy, all the time respecting the vestiges of Asian minimalism. Serve the food in an atmosphere of charm, calm, character and courtesy and allow guests to enjoy the artistry of horses grazing in the rolling meadows, as they sip the finest wines available in Texas.

And the big house? Maybe it will be built one day. For now, Bosch relaxes in the serenity of Dos Brisas and all that it represents... the tranquility of Chappell Hill, the serenity of horses in nature, the mastery of his staff, and the freshest, most innovative cuisine within 200 miles of Houston.