



Happy New Year!

FIRST COURSE

SCOTCH QUAIL EGG

whole grain mustard cream, black truffle

suggested wine pairing: NV Landot Noir

SECOND COURSE

CARROT RIBBONS

quince, Simmons Farms chevre, crispy garlic, spiced Marcona almonds

suggested wine pairing: NV Sauvignon Blanc

THIRD COURSE

HUDSON VALLEY FOIE GRAS

brioche, roasted Lady apple, vanilla Riesling reduction

suggested wine pairing: NV Vidal Blanc

FOURTH COURSE

A5 WAGYU SIRLOIN

potato rosti, parsnip, smoked onion, Brussels

suggested wine pairing: NV Merlot

FIFTH COURSE

CHOCOLATE + ORANGE

milk chocolate semifreddo, hazelnut brownie,
chocolate orange macaroon + blood orange caviar

suggested wine pairing: NV Port

\$80 (TAX + GRATUITY ADDITIONAL)

\$100 WITH WINE PAIRINGS (TAX + GRATUITY ADDITIONAL)

Offered in addition to Brix Restaurant's regular dinner menu.