

Brix Fixe

Through December 2018

Executive Chef: Andy Teixeira

FIRST

Choose 1:

ROASTED SQUASH BISQUE

maple crouton, chive oil

Suggested Wine Pairing: Riesling \$7

GRILLED WALRUS + CARPENTER OYSTERS

parsley, oregano, gruyere crumbs, house hot paprika

Suggested Wine Pairing: Vidal Blanc \$7

LOCAL BABY SPINACH

candied nuts, Great Hill blue cheese, warm maitake vinaigrette

Suggested Wine Pairing: Pinot Gris \$8

SECOND

Choose 1:

BONELESS SHORT RIB

slow cooked in NV Cabernet Franc, potato gratin, caramelized turnip

Suggested Wine Pairing: Rochambeau \$8

ACADIAN REDFISH

celeriac puree, braised salsify, charred leek aioli

Suggested Wine Pairing: In The Buff No-Oak Chard \$7

CASSOULET

braised pork, duck confit, house sausage, Jim Garman's tarbais beans, garlic toast

Suggested Wine Pairing: Cabernet Franc \$8

THIRD

Choose 1:

POACHED PEARS

brown butter cake, ginger + marscarpone

Suggested Wine Pairing: White Cap \$7

CHOCOLATE & RUM

chocolate cake, rum cream and coffee

Suggested Wine Pairing: Port \$10

\$35 PER PERSON

brix
RESTAURANT
NEWPORT VINEYARDS

