

Brix Fixe

Executive Chef: Andy Teixeira

FIRST

Choose 1:

PORTUGUESE CRAB STEW

Suggested Wine Pairing: Riesling \$7

WISHING STONE FARM SALAD

shaved brussels, radish, red romaine, onion,
creamy blue cheese dressing

Suggested Wine Pairing: Vidal Blanc \$7

SECOND

Choose 1:

BONELESS SHORT RIB

slow cooked in NV Cabernet Franc, potato gratin,
glazed carrots

Suggested Wine Pairing: Rochambeau \$8

CRISPY ACADIAN REDFISH

parsnip puree, sage brown butter brussels, saffron soubise

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

CASSOULET

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

Suggested Wine Pairing: Cabernet Franc \$8

THIRD

Choose 1:

CHOCOLATE POT de CREME

caramel popcorn, almond sponge cake, stracciatella ice cream

Suggested Wine Pairing: White Cap \$7

PRESERVED CHERRY BASQUE

almond crumble, espresso, whipped creme fraiche

Suggested Wine Pairing: Port \$10

\$35 PER PERSON

brix
RESTAURANT
NEWPORT VINEYARDS

