

BRIX FIXE MENU

Executive Chef: Andy Teixeira

FIRST

Choose 1:

ROOT VEGETABLE CHOWDER

Suggested Wine Pairing: Riesling \$7

LOCAL GREENS SALAD

crisp beets, candied squash, sherry vinaigrette

Suggested Wine Pairing: Great White \$7

SECOND

Choose 1:

SLOW-COOKED BONELESS SHORT RIB

creamy cheddar grits, crispy onions,
chocolate landot reduction

Suggested Wine Pairing: Rochambeau \$8

ACADIAN REDFISH

root vegetable korma, spiced yogurt

Suggested Wine Pairing: Dry Rosé \$5

CIDER-BRAISED CHICKEN

rosemary potatoes, apple-braised vegetables

Suggested Wine Pairing: Pinot Noir \$8

THIRD

Choose 1:

CHOCOLATE AFFOGATO

dark chocolate cake, vanilla gelato + espresso

Suggested Wine Pairing: Port \$10

ORANGE UPSIDE-DOWN CAKE

buttermilk pound cake, burnt citrus,
whipped creme fraiche

Suggested Wine Pairing: Moscato \$8

\$35 PER PERSON