

Brix Fixe Menu

Executive Chef: Andy Teixeira

FIRST

Choose 1:

NEW ENGLAND CLAM CHOWDER

Newport Sea Salt crackers

Suggested Wine Pairing: Chardonnay \$8

MUSHROOM STRUDEL

RI Mushrooms, Simmons Farm chevre, melting leeks

Suggested Wine Pairing: Landot Noir \$8

CRISPY PORK BELLY

black garlic miso, pickled spring onions

Suggested Wine Pairing: Merlot \$7

ROASTED BEETS

emulsified feta, greens, radish, dukkah, Minus 8 vinegar

Suggested Wine Pairing: Pinot Gris \$8

SECOND

Choose 1:

BRINNER

skirt steak, fried egg, crispy potatoes + onions, Great Hill aioli

Suggested Wine Pairing: Rochambeau \$8

ACADIAN REDFISH

soldier bean puree, roasted baby turnips,
ginger licorice root broth

Suggested Wine Pairing: Pinot Grigio \$7

BRAISED BAFFONI CHICKEN

creamy polenta, spring vegetables

Suggested Wine Pairing: Sauvignon Blanc \$7

EMMER FARFALLE

spring garlic, Wishing Stone greens, lemon,
NV Chardonnay, herbs

Suggested Wine Pairing: In The Buff \$7

THIRD

Choose 1:

STRAWBERRY + CREAM TART

last summer's strawberries, rose, pistachios

Suggested Wine Pairing: Vidal Ice Wine \$10

DEATH BY CHOCOLATE

dark chocolate cake, white chocolate semifreddo,
caramelized white chocolate crunch

Suggested Wine Pairing: Port \$10

\$35 PER PERSON