
brix

R E S T A U R A N T

NEWPORT  VINEYARDS

RESTAURANT WEEK MENU

March 27 - April 7, 2017

Executive Chef: Andy Teixeira

FIRST

Choice of:

BABY KALE SALAD

baby kale, house-made local goat's milk cheese,
roasted carrots, spring onion vinaigrette

OR

SIWW CHARD + ROASTED GARLIC TART WITH SMOKED MOZZARELLA CREAM

SECOND

Choice of:

SKATE WING

local skate, mussels, crispy fingerlings,
grilled mushrooms, preserved lemon butter sauce

OR

GNARLY VINES COUNTRY-STYLE PORK

glazed slow-roasted country rib,
mac-n-cheese, Swiss chard

THIRD

Choice of:

S'MORES

house-made toasted marshmallow,
graham cake, dark chocolate

OR

RHUBARB SORBET

pistachio brittle



\$35 PER PERSON