
brix

RESTAURANT

NEWPORT  VINEYARDS

restaurant week menu

Nov. 3 - 12, 2017*

\$35 PER PERSON

Executive Chef: Andy Teixeira

course #1

HOUSEMADE SAUSAGE, GRILLED BREAD,
KOHLRABI KRAUT

or

CHEVRE TART WITH RI MUSHROOMS
+ CARAMELIZED FENNEL

course #2

SMOKED AQUIDNECK FARMS BEEF BRISKET,
JOHNNY CAKES, PICKLED GREEN TOMATOES

or

BOMSTER SCALLOPS, SPAGHETTI SQUASH,
CARROT CUMIN BROTH

course #3

PUMPKIN BREAD GRILLED CHEESE,
SALTED CARAMEL, LUXARDO CHERRIES

or

WARM APPLE FRITTERS, CINNAMON ANGLAISE



* Please refer to website for participating hours.