
brix

RESTAURANT

NEWPORT  VINEYARDS

RESTAURANT WEEK MENU

March 2 - March 11, 2018

Executive Chef: Andy Teixeira

FIRST

Choice of:

CLOVERBUD RANCH SMOKED EYE ROUND
shaved grana padano, house tomato vinegar,
mustard greens, spring leeks, charred bread

OR

MUSHROOM TOAST
Rhode Island mushrooms, Simmons Farm chevre,
garlic confit, Revival Brewing stout vinegar

SECOND

Choice of:

PT. JUDITH FISH
barley pudding, bagna cuda,
shaved Wishingstone Farm vegetables

OR

CLASSIC BOLOGNESE
herbed tagliatelle, hunk of roasted fennel focaccia

THIRD

Choice of:

LEMON POSSET
rosemary shortbread, sticky granola, dehydrated raspberry

OR

CHOCOLATE CARAMEL ROULADE
spiced anglaise, pulled honey



\$35 PER PERSON