



WHAT'S NEW

BRIX

Culinary competitors need a lot more than a roof and a grill to make it big in Napa Valley. Brix restaurant has established itself in the organic cooking niche, as its own brand of "farm-to-table" dining gains momentum. Head Chef Anne Gingrass-Paik draws inspiration from the 2-acre gardens and orchards surrounding the restaurant and incorporates the seasonal produce into Brix's dishes. New to their table is Sunday Brunch, with a \$32.95 price tag and a decadent menu. Enjoy a view of the gardens and indulge in beau soleil oysters at the al fresco seafood bar. Try the comforting Welsh rarebit and poached egg dish, but don't forget the raspberry brown butter tarts, which demand sampling. Not convinced yet? Hop onto Brix's Web site to drool over full lunch, dinner and even Thanksgiving menus.

www.brix.com

by **STEPHANIE BLOCK**

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