

CHRISTMAS DINNER AT BRIX 2018

SEATING FROM 1PM TO 7PM

STARTERS

WINTER GREENS SALAD

CANDIED PISTACHIOS, CARACARA ORANGES, BEE HIVE'S "BARELY BUZZED", LEMON
BALSAMIC VINAIGRETTE
2016 KELLEHER FAMILY SAUVIGNON BLANC, NAPA VALLEY

SALMON TARTARE

CAVIAR, HOUSEMADE CHIPS, TARRAGON CREAM
2015 MATTHIASSEN 'SPRING HILL VINEYARD' PINOT NOIR, PETALUMA GAP, SONOMA COUNTY

CRISPY VEAL SWEETBREADS

CARAMELIZED ONION, APPLE, PICKLED CARROT, FOIE GRAS MADEIRA SAUCE
NV ROEDERER ESTATE 'BRUT', ANDERSON VALLEY

ROASTED CHESTNUT SOUP

BROWNEED BUTTER AGRO-DOLCE
2017 MARIMAR TORRES 'DON MIGUEL VINEYARD' CHARDONNAY, GREEN VALLEY OF RUSSIAN RIVER VALLEY

MAINS

MILK FED VEAL PORTERHOUSE

SHAVED BRUSSELS SPROUTS, CELERY ROOT CROQUETTES, POMEGRANATE REDUCTION
2014 WOLFF FAMILY VINEYARDS 'LOBO' CABERNET SAUVIGNON, ATLAS PEAK

PAN ROASTED LIBERTY FARMS DUCK BREAST

SMOKED DUCK, CAROLINA GOLD RICE, BABY TURNIPS, ESPILETTE MUSTARD, HUCKLEBERRY
GLAZE
2013 SKYLARK 'LAS AVES' SYRAH/CABERNET SAUVIGNON, NORTH COAST

CARAMELIZED SEA SCALLOPS

FOREST MUSHROOMS, POTATO PUREE, PARSNIPS, BLACK TRUFFLE VINAIGRETTE
2016 LANG & REED CHENIN BLANC, NAPA VALLEY

PORCINI MUSHROOM RISOTTO

SHAVED WINTER TRUFFLES, BABY ARTICHOKE, PARMIGIANO REGGIANO
2015 BALDACCI 'ELIZABETH' PINOT NOIR, CARNEROS

DESSERT

BAKED HOT CHOCOLATE

SANTA'S COOKIES

STICKY TOFFEE PUDDING

GUINNESS STOUT ICE CREAM, POACHED PEAR, TOFFEE SAUCE

BUCHE DU NOEL

CHESTNUT CUSTARD, CHOCOLATE GANACHE

APPLE HUCKLEBERRY UPSIDE DOWN CAKE

SMOKED WHISKEY ICE CREAM, PUMPKIN CRUMBLE, CARAMEL SAUCE

\$79 per Person

**\$40 Children 7 to
12**

**Wine Pairing
available for \$29**



Brix.com 707-944-
2749

RESERVATIONS
REQUESTED

OPEN
CHRISTMAS EVE
REGULAR HOURS

OPEN
NYE EVE
REGULAR HOURS

CLOSE
NEW YEARS DAY
UNTIL
FEBRUARY 2019