

Brix

Dinner Menu

\$58 per person

Sides

*Served family style
\$5.00 per person*

Cast iron roasted
potatoes

Farmers cheese polenta

Steak French fries

Roasted golden beets

Delecata squash

soup & salad

Choose one

Butter lettuce salad with pecorino cheese, peaches and toasted almonds

Fall fruit salad with goats milk feta and speck ham

Heirloom bean salad with carrots, red onion, cilantro and arugula salad

Chioggia beet and cherry salad with blue cheese and walnuts

Simple garden green salad with house vinaigrette and crispy shallots

Red duri squash soup with thyme

Additional choice \$5.00

Entrees

Choose two

Grilled Swordfish with roasted brussel sprouts,
pancetta and saffron butter

Berkshire pork chop with roasted golden beets and apple mustard jus

Beef filet with cippolini onions, crispy potatoes and turnip puree
add \$5.00

Porcini rubbed NY steak with blue cheese and
king trumpet mushrooms
add \$10.00

Baked halibut with creamy broccoli rabe gratin

Chicken breast with creamy farro with raisins, chanterelle
and morel mushrooms

Lamb osso buco with farmers cheese polenta and
castelvetro olive jus

Braised beef Bolognese with gargenelli past and pecorino romano

Three cheese stuffed pasta shells with tomato sauce

Additional choice \$10.00

Executive Chef • Anne Gingrass-Paik

Restaurant • Gardens • Wine Shop
www.brix.com