



fruits

yogurt parfaits • granola

fresh fruit salad

cream scones

birdseed muffins

banana bread

• • •

salad

heirloom bean salad

goat feta • carrots

quinoa salad • parsley & mint

toasted almond chicken salad

apple & celery

egg salad & parmesan puffs

• • •

desserts

chocolate cupcakes

raspberry brown butter tarts

heaps of cookies

strawberry shortcake trifles

chamomile custard • honey

apple crisp • dried fruit

caramel nut tart

Executive Chef

Anne Gingrass-Paik

al fresco seafood bar

beau soleil *oysters* • classic mignonette
laughing bird *shrimp* cocktail • horseradish cocktail sauce
smoked *salmon* • sweet onion salad
pasta & *squid* salad • avocado • lime
barbequed prince edward island *mussels*

cheese board

a selection of cheeses from our favorite creameries
candied nuts • fruit chutney • house made breads

• • •

range

tomato welsh rarebit • *poached egg* • brioche

soft *scrambled eggs* • fromage blanc

sour dough *pancakes* • pecans & powdered sugar

slow braised game hen *pasta* • spring peas

wood oven

creamer *potatoes* • sea salt & fresh herbs

black olive *flat bread* • chickpea puree • rosemary flowers

spinach *pizza* • fennel • tomato • basil

• • •

charcoal grill

asparagus • lemon & parmesan cheese

herb chicken *sausage* • sonoma lamb & garlic *sausage*

ahi *tuna* • cucumber red onion vinaigrette

carved *beef filet* • garden thyme jus

\$32.95 for adults & \$22 for children 7-13

6 and under free

7377 St. Helena Hwy, Napa CA

Reservations 707.944.2749

www.brix.com