

Brix

Christmas Menu 2021

Starters

Winter Greens Salad

candied pecans, caracara oranges, bee hive's "tea hive", lemon balsamic vinaigrette
2019 Morlet 'Les Petits' Sauvignon Blanc, Sonoma County

Glazed Niman Ranch Pork Belly

spiced apple puree, braised cabbage, sesame, ginger glaze
2019 Merry Edwards Pinot Noir, Russian River Valley

Pan Roasted Dungeness Crabcakes

jingle bell pepper salad, Christmas fire sauce
NV Roederer Estate 'Brut', Anderson Valley

Roasted Garlic and Parmesan Soup

brioche, chives, black truffle
2019 Goldschmidt 'Singing Tree' Chardonnay, Russian River Valley

Mains

Smoked Waygu Short Ribs

potato gratin, roasted chestnuts, leeks, bacon, madeira jus
2018 Priest Ranch Cabernet Sauvignon, Napa Valley

Pan Roasted Liberty Farms Duck Breast

french green lentils, ciopolini, baby carrots, huckleberry mustard
2018 Cep 'Estate' Syrah, Sonoma Coast

Caramelized Sea Scallops

cauliflower, baby beets, hearts of palm, caviar beurre blanc
2018 Iron Horse 'UnOaked' Chardonnay, Green Valley of Russian River Valley

Porcini Mushroom Risotto

shaved winter truffles, baby artichoke, parmigiano reggiano
2018 Kelleher Family 'Ten Grand' Pinot Noir, Sonoma Coast

Dessert

Baked Hot Chocolate

Santa's cookies

Sticky Toffee Pudding

ginger ice cream, poached pear, toffee sauce

Candy Cap Crème Brûlée

maple cremeux, walnut florentine

Apple Huckleberry Upside Down Cake

cranberry compote, white chocolate ice cream

\$89 per person

\$40 children 7 to 12

wine pairing available for \$42

How Sweet It Is