

# Brockton Villa Restaurant

3 Courses \$30 per Person

Enjoy a perfectly paired wine with each course  
\$15

September 2018

SAN DIEGO RESTAURANT WEEK

## FIRST COURSE

**BROCKTON VILLA'S "EPIC CHOWDER"** Sea Clams | Blue Crab | Bacon | Yukon Potatoes | Saffron Cream  
*Wine Pairing: Husch CHARDONNAY 2016 Mendicino*

**ORGANIC KALE SALAD** Butternut Squash | Walnuts | Apples | Gorgonzola | Pomegranate Vinaigrette  
*Wine Pairing: Stoneburn SAUVIGNON BLANC 2017 NZ*

**BURRATA CUP** Basil Pesto | Tomato & Shallot Salad | Sourdough  
*Wine Pairing: Chateau Rouet ROSE 'Estrella' Provence*

## SECOND COURSE

**GINGER CHILI GLAZED SALMON** Coconut Cilantro Rice | Baby Bok Choy | Baby Carrots | Citrus Butter Emulsion  
*Wine Pairing: Sharecropper PINOT NOIR 2016 Oregon*

**WILD MUSHROOM & BUTTERNUT SQUASH RISOTTO** Radicchio | Walnuts | Gorgonzola |  
*Wine Pairing: Lombardelli BARBERA 2012 Piedmont*

**JIDORI CHICKEN MOLE** Peyton's Mexican Chop Salad | Red Quinoa | Black Mole  
*Wine Pairing: Joyce PINOT NOIR 2016 Submarine Canyon*

**THAI CURRY GRILLED SWORFISH** Coconut Curry | Snap Peas | Bean Sprouts | Kawaire & Enoki Salad  
*Wine Pairing: Trefethen CHARDONNAY 2016 Oak Knoll District, Napa*

**Add \$10 BROCKTON VILLA CIOPPINO** Shrimp | Fish | Mussels | Clams | Roasted Potatoes | Tomato-Saffron Broth  
*Wine Pairing: Foxglove ZINFANDEL 2015 Central Coast*

**Add \$10 POMEGRANATE GLAZED LAMB SHANK with CANDIED WALNUTS** Roasted Butternut Squash | Roasted Farro | Rainbow Swiss  
*Wine Pairing: Lombardelli BARBERA 2012 Piedmont*

**Add \$10 WHISKEY & PARMESAN 6oz FILET MIGNON** Loaded Mashed Potatoes | Grilled Broccolini | Demi Glaze  
*Wine Pairing: Andrew Rich RHONE BLEND 2011 Washington*

## THIRD COURSE

**"WORLD FAMOUS" COAST TOAST A LA MODE** Tahitian Vanilla Bean Ice Cream  
*Wine Pairing: GRAHAM'S TAWNY PORT*

**DARK CHOCOLATE MOUSSE CAKE** Berry Coulis  
*Wine Pairing: GRAHAM'S RUBY PORT*

**POMEGRANATE PISTACHIO CRÈME BRULEE**  
*Wine Pairing: GRAHAM'S TAWNY PORT*

## ADDITIONS

**MEDITERRANEAN CHOPPED SALAD** Hearts of Palm | Artichoke  
Hearts | Tomato | Shallots | Pepperoncini | Feta | Kalamata Olives  
Cucumber | Balsamic Tzatziki | Pita with Dill Hummus **13.75**

**MUSSELS with GUINNESS & CREAM** Applewood Smoked Bacon  
| Blistered Tomato Herb Butter | Grilled Baguette **15.5**

**GRILLED FISH TACOS (3)** Pico de Gallo | Chili Crème Fraiche | Cabbage  
Brown Rice | Black Beans **18.5**

**½ POUND ANGUS BEEF BURGER 15.5**  
.75 ea: Cheddar | Jack | Feta | Goat Cheese  
1.5 ea: Bacon | Egg | Avocado

**CALIFORNIA LOBSTER ROLL** "Our Version of a New England  
Classic" Maine Lobster Claw & Knuckle | Brioche Avocado | Bibb  
Lettuce | Tarragon Aioli **23**

**BEET SALAD with LAVENDER BURRATA** Fresh Herbs &  
Greens | Shallot Vinaigrette | Crushed Rosemary Marcona  
Almonds Honey Glaze **14**