

Brockton Villa Restaurant

3 Courses \$30 per Person

Enjoy a perfectly paired wine with each course
\$15

January 2019

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 Fig Chutney | Pear & Frisee 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 Chard

Wine Pairing: Lombardelli BARBERA 2012 Piedmont

Add \$10 WHISKEY & PARMESAN 6oz FILET MIGNON Loaded Mashed Potatoes | Grilled Broccolini | Demi Glaze

Wine Pairing: Andrew Rich GLACIER BLEND 2011 Washington

THIRD COURSE

"WORLD FAMOUS" COAST TOAST A LA MODE Tahitian Vanilla Bean Ice Cream

Wine Pairing: GRAHAM'S TAWNY PORT or J. Laurens Brut SPARKLING France

DARK CHOCOLATE MOUSSE CAKE Berry Coulis

Wine Pairing: GRAHAM'S RUBY PORT or J. Laurens Brut SPARKLING France

POMEGRANATE PISTACHIO CRÈME BRULEE

Wine Pairing: GRAHAM'S TAWNY PORT or J. Laurens Brut SPARKLING France

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**