

Brockton Villa Restaurant

\$20 per Person

Choose a Starter OR Dessert and an Entree

Enjoy a perfectly paired wine with each course \$10

STARTER

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 | Green Apple | Gorgonzola | Pomegranate Vinaigrette

Wine Pairing: Stoneburn SAUVIGNON BLANC 2017 NZ

BURRATA CUP Basil Pesto | Tomato & Shallot Salad | Sourdough

Wine Pairing: Haut Marin WHITE BLEND 2016 France

ENTREE

GRILLED ATLANTIC SALMON BLT Applewood Smoked Bacon | Dill Aioli | Lettuce | Tomato | Sourdough

Served with Organic Green Salad

Wine Pairing: Sharecropper PINOT NOIR 2016 Oregon

VEGETARIAN COCONUT CURRY BOWL Shiitake Mushrooms | Broccoli | Carrots | Bean Sprouts | Snow Peas

Green Onions | Caramelized Pineapple | Kawaire Sprouts

Wine Pairing: Corvidae REISLING 2016 Yakima Valley, WA

GRILLED FISH TACOS Pico de Gallo | Chili Crème Fraiche | Cabbage | Brown Rice | Black Beans

Wine Pairing: Hawley SAUVIGNON BLANC 2017 Sonoma County

MEDITERANEAN CHOPPED SALAD Hearts of Palm | Artichoke Hearts | Shallots | Tomato | Pepperoncini | Kalamata Olives

Cucumber | Feta | Balsamic Tzatziki | Pita with Dill Feta Hummus

Wine Pairing: Loriella PINOT GRIGIO 2017 Italy

BEER BRAISED CORNED BEEF SANDWICH Sauerkraut | Swiss | Pickles | Grain Mustard Hollandaise | Pretzel Roll |

Organic Green Salad

Wine Pairing: Lombardelli BARBERA 2012 Piedmont

ARTESIAN GRILLED CHEESE with TOMATO BISQUE Bacon Jam | Sharp Cheddar | Grilled Onion | Multigrain Bread

Wine Pairing: Foxglove ZINFANDEL 2015 Central Coast

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

Honey Glaze

Wine Pairing: Chateau Rouet ROSE 'Estrella' Provence

DESSERT

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

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

CHOCOLATE MOUSSE CAKE Fresh 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