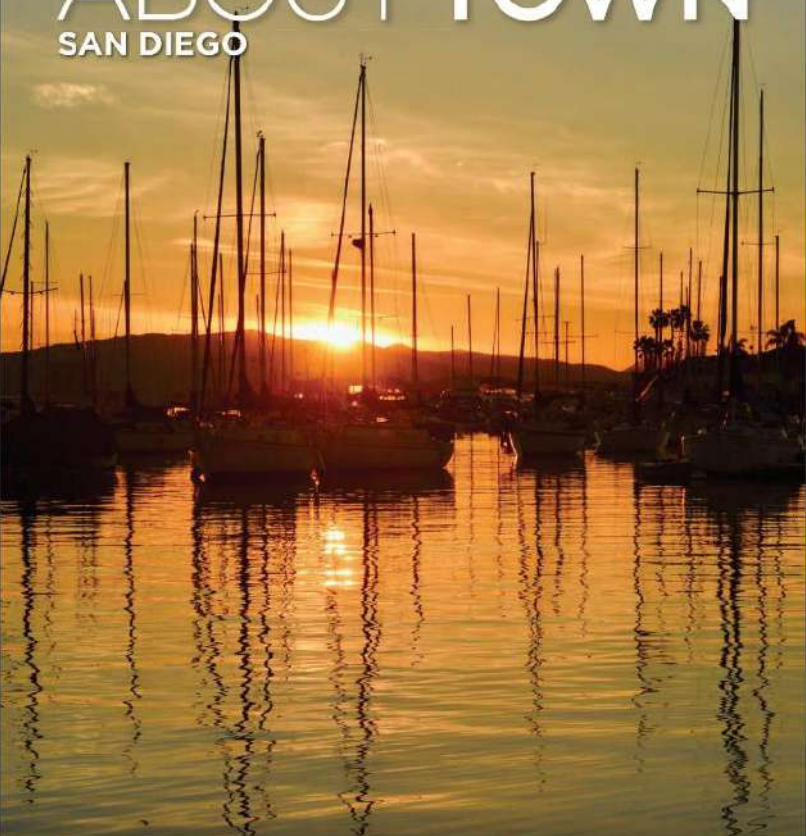


COMPLIMENTARY | FALL 2019

ABOUT TOWN

SAN DIEGO





Quinoa with Vegetables, 2017 Quality North (served with 2017 Quality North "La Pistoleta" at Brockton Villa)



EXQUISITE Pairings

BY WENDEY LEMLIN | PHOTOGRAPHY BY ROUSHIN KOUZIZADEN

With jewel-like glints of ruby red, the playful giddiness of bubbles, or a hint of gold dancing in a crystal goblet, wine adds dimension to a meal, whether it is a casual gathering with friends, a romantic dinner, or a holiday celebration. Expertly paired, wine and food are much more than the sum of their parts—a magical symbiosis providing mutual enhancement to the dining experience. Together, they tantalize the palate with nuances of flavor that each element brings out in the other. Fine cuisine and exceptional wine belong together like romance and candlelight. Here are some of San Diego's most remarkable pairings.

Brockton Villa

Quinoa with Vegetables and Pomegranate Seeds with 2017 Quality North "La Pistoleta"
 Chef Marrya Sabero's spiral of protein-rich quinoa, crisp artichokes, spinach, roasted tomato, olives, and juicy pomegranate seeds, which are in their autumn prime, will delight vegetarians and omnivores alike. Pairing Notes: "The young age of this white Rhone-style blend gives citrusy and sweet pomegranate influences with good acidity that pairs especially well with the pomegranate. The vine's body and structure stand up to the earthiness of the dish."

Mushroom Tortellini with
2019 Lopez de Heredia
Vino Bosconia Reserva 1st
BONNIE'S RESTAURANT & BAR

NINE-TEX Restaurant & Bar

*Mushroom Tortellini with
2019 Lopez de Heredia Vino
Bosconia Reserva*

Consisting up a joyful romp
through autumn woods, Sous
Chef Boelo Siso Quintanar's
delicious mushroom-filled
tortellini are surrounded by an
assortment of umami-rich wild
mushrooms, coon's piquillo
peppers, and pomegranate
garnishes. Pairing Notes:
"This rustic Spanish Rioja red
is a perfect fit, pairing—a little
rarer with notes of chocolate
covered cherries and hints of
forest floor. It's very earthy, just
like the mushrooms in the dish,
adding a bit of acidity to pair
with the pomegranate."

