


DE T T E R A

RESTAURANT  WINE BAR

Appetizers

MUSHROOM TOAST

Local Mushrooms, Buffalo Milk Burrata, Black Truffle Aioli 13

BABY GREEN SALAD

Strawberries, Toasted Walnuts, White Balsamic and Toasted Walnut Vinaigrette 12

CAESAR SALAD

Hard boiled Egg, Pickled Red Onion, Croutons, Shaved Parmesan, Caesar Dressing 12

DEEP FRIED SWEET AND SOUR BRUSSELS SPROUTS

11

RASPBERRY POINT OYSTERS

Kaffir Lime Granita 18

YELLOWFIN TUNA TARTARE

Yellowfin Tuna, Avocado, Radishes, Lemon Oil, Soy Sauce, Crispy Wontons 18

WOOD OVEN ROASTED BABY SPANISH OCTOPUS

Fingerling Potatoes, Kalamata Olives, Scallions, Romesco Sauce 16

BLACK MISSION FIG AND PROSCIUTTO FLAT BREAD

Apricot Preserves, Baby Arugula, Parmesan Cheese 13

Entrees

SAUTEED BRONZINO

White Asparagus, Leeks, Snow Peas, Lobster Emulsion 36

WOOD OVEN ROASTED

RAINBOW TROUT

Asparagus, Watercress, White Beans, Sauce Vierge 29

WOOD OVEN ROASTED HALF

CHICKEN

English Peas, Smoked Fingerling Potatoes, Cremini Mushrooms, Chicken Jus 27

MAGRET DUCK BREAST

Spring Onion, Cherry Belle Radishes, Royal Trumpet Mushrooms Duck Jus 33

ELYSIAN FIELDS LAMB LEG

STEAK

Baby Carrots, Fingerling Potatoes, Red Bell Pepper, Thyme Lamb Jus 38

GRILLED 12OZ NY STRIP STEAK

Roasted Carrots, Caramelized Onions, Fingerling Potatoes, Asparagus, Beef Jus 45

BERKSHIRE PORK TENDERLOIN

Pearl Barley Risotto, Melted Leeks, Swiss Chard, Pork Jus 28

THE BURGER

Grilled Sirloin, Sunny Side Up Egg, Morbier Cheese, Crispy Shallots, Special Sauce 22

CHARRED "CENTER CUT"

CAULIFLOWER STEAK

Local Cauliflower, Beluga Lentils, Sweet and Sour Bok Choy, Butternut Squash Emulsion 22