

# DE T T E R A

RESTAURANT ∞ WINE BAR

## Restaurant Week 2018 ~ July 17<sup>th</sup> – 21<sup>st</sup>

1<sup>st</sup>

### Chilled Corn Soup

*Shishito Peppers, Bay Scallop, Cilantro*

Chardonnay – Cline Family Cellars 2016 – Sonoma Coast, California

### Heirloom Tomatoes

*Fresh Mozzarella, Cucumber, Garden Basil, Kalamata Olive*

Rose – Lionel Osmin la Vie en Rose 2017 – Toulouse, France

### Farmers Market Salad

*Tender Greens, Pole Beans, Cherry Tomatoes, Cucumber, Sunflower Seeds, Mustard Dill Vinaigrette*

Bordeaux Blanc – Chateau Pilet 2016 – Entre-Deux-Mers, France

2<sup>nd</sup>

### Crispy Sea Bream

*Charred Okra, Fennel, Cherry Tomatoes, Saffron Broth*

Pinot Gris – Acrobat 2016 – Western Oregon

### Hand Made Ricotta Cavatelli

*Local Corn, Summer Truffle, Goats Cheese*

Chardonnay – Heron 2016 – Central Coast, California

### Grilled Hanger Steak

*Crushed New Potatoes, Shaved Beans, Pearl Onions, Yellow Tomato Sofrito*

Caberent Sauvignon – Concannon Vineyards 2015 – Paso Robles, California

3<sup>rd</sup>

### Warm Butter Cake

*Macerated Blackberries, Crème Anglaise, Toasted Oat Tuile*

Ice Riesling – Frost Bitten NV – Columbia Valley, Washington

### Blueberry Cornmeal Cake

*Blueberry Compote, Sweet Corn Gelato, Toasted Corn Crunch*

Late Harvest Furmint – Oremus 2015 – Tokaji, Hungary

### Chocolate Pate

*Peanut Gelato, Caramel, Vanilla Custard, Sea Salt*

Bila-Haut Rouge – M. Chapoutier 1995 – Rivesaltes, France

**\$39 Per Person**

*Excluding Tax and Gratuity*

**Optional \$16 Three Course Wine Pairing**

20% Gratuity will be added to parties of 6 or more. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.