

DE T T E R A

RESTAURANT ∞ WINE BAR

Restaurant Week Winter 2018

Tuesday January 30th – Saturday February 3rd

1st

Mushroom Toast

Chanterelle, Hen-of-the-Woods, and Oyster Mushrooms, Gruyere Cheese, Herbed Ricotta, Black Truffle
Chardonnay – Cline Family Cellars 2016 – Sonoma Coast, California

Hearth Roasted Beets

Goats Cheese, Shaved Fennel, Orange Zest, Olive Oil
Pinot Noir – Eola Hills 2015 – Polk County, Oregon

Frisee and Endive Salad

Winter Citrus, Moody Blue Cheese, Toasted Almonds, Sherry Vinaigrette
Bordeaux Blanc – Chateau Recougne 2016 – Fronsac, France

2nd

Seared Salmon

Okinawa Sweet Potato Hash, Shiitake Mushrooms, Bok Choy, Ginger Emulsion
Pinot Gris – Kim Crawford 2016 – Marlborough, New Zealand

Sweet Potato Ravioli

Braised Pork Shoulder, Toasted Pistachio, Winter Spiced Jus
Pinot Noir – Angeline “Reserve” 2016 – North Coast, California

Grilled Skirt Steak

Crushed Potatoes, Mustard Greens, Roasted Garlic, Beef Jus
Cabernet Sauvignon – Concannon Vineyards 2015 – Paso Robles, California

3rd

Meyer Lemon Crème Brulee

Ice Wine – Frogtown Cellars “Cachet” 2006 – Dahlenega, Georgia, USA

Flourless Chocolate Torte

Whipped Coconut, Hazelnut Cremeaux, Vanilla Gelato
Bila-Haut Rouge – M. Chapoutier 1995 - Rivesaltes, France

Caramel Poached Apples

Cinnamon Spiced Genoise, Candied Walnuts, Apple Cider Sorbet
Late Harvest Furmint – Evolucio 2012 – Tokaj, Hungary

\$36 Per Person

Excluding Tax and Gratuity

Optional \$18 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.