


DE T T E R A

RESTAURANT  WINE BAR

Appetizers

HEARTH ROASTED RUBY BEETS
Spiced Greek Yogurt, Tahini, Pomegranate Seeds,
Sumac 12

BABY GREENS SALAD
Strawberries, Toasted Sunflower Seeds, Crumbled
Feta Cheese, Green Goddess Vinaigrette 10

CLASSIC CAESAR SALAD
Organic Romaine Hearts, Herb Croutons, Parmesan
Cheese, House Made Dressing 10

RASPBERRY POINT OYSTERS
Kaffir Lime Granita 16

YELLOWFIN TUNA TARTARE
Avocado, Basil, Lemon Oil, White Soy, Wonton
Chips 17

ARTISAN CHEESE BOARD
Domestic and Imported Cheeses Garnished with
Pickles Jams and Crostini 14

MUSHROOM TOAST
Local Mushrooms, Buffalo Milk Burrata, Black
Truffle Aioli 12

**WOOD OVEN ROASTED BABY
SPANISH OCTOPUS**
Fingerling Potatoes, Kalamata Olives, Scallions,
Romesco Sauce 16

**DEEP FRIED SWEET AND SOUR
BRUSSELS SPROUTS**
10

Entrees

SCOTTISH SALMON
Beluga Lentils, Sweet and Sour Bok Choy,
Lemongrass Emulsion 29

GOLDEN TILEFISH
Asparagus, Charred Leeks, Cherry Belle Radish,
Spiced Carrot Emulsion 30

**WOOD OVEN ROASTED FISH DU
JOUR**
Wilted Baby Spinach, Warm Chic Peas, Saffron
Emulsion MARKET PRICE

**WOOD OVEN ROASTED HALF
CHICKEN**
Fine Herbs, Heirloom Carrots, Cauliflower,
Fingerling Potatoes, Chicken Jus 27

SEARED PORK TENDERLOIN
White Beans, House Smoked Bacon, Broccoli Rabe
Balsamic Pork Jus 28

NEW ZEALAND RACK OF LAMB
Summer Squash, Roasted Sweet Peppers, Caramelized
Onions, Thyme Lamb Jus 49

MAGRET DUCK BREAST
Summer Beans, Little Potatoes, Shisito Peppers,
Garden Thyme, Red Wine Jus 31

THE BURGER
Grilled Sirloin, Sunny Side Up Egg, Morbier Cheese,
Crispy Shallots, Special Sauce 20

Pasta and Flat Breads

RICOTTA CAVATELLI
Sweet Corn, Summer Truffle, Goats Cheese 15/30

HAND MADE BUCATINI
Bay Scallops, Summer Squash, Cracked Black Pepper, Tarragon, Pecorino 16/32

HEIRLOOM TOMATO AND BASIL FLAT BREAD
Local Tomatoes, Garden Basil, Fresh Mozzarella 12

BLACK MISSION FIG AND PROSCIUTTO FLAT BREAD
Apricot Preserves, Baby Arugula, Parmesan Cheese 13