

DE T T E R A

RESTAURANT & WINE BAR

Mothers Day Grand Buffet

Grand Cheese and Charcuterie Display

Featuring

Humboldt Fog – Pasteurized Goats milk, soft and herbaceous, tangy and citrusy – Arcata, California

Morbier – Unpasteurized Cows milk, semi soft, citrusy, fruity, full flavored – Comté, France

Moody Blue – Pasteurized Cows milk, delightfully creamy, nutty, fruit wood smoked – Wisconsin

Prima Donna – Unpasteurized Cows milk, hard, rich, sharp and distinctive – Holland

Parma Prosciutto – Italian dry cured ham, Parma, Italy

Salametto Piccante – Spanish style chorizo, slightly smoky and spicy

Felinio – Made using an Ancient old world recipe, very fine and delicate

Seasonal Salads

Classic Caesar Salad, Organic Romaine, Parmesan Cheese, Caesar Dressing

Local Asparagus & Pole Beans, Feta Cheese, Toasted Almonds, Balsamic Vinaigrette

Spring Beets and Goats Cheese, Hearth Roasted Beets, All Natural Goats Cheese, Orange Tarragon Vinaigrette

Mixed Green Salad, Strawberries, Toasted Walnuts, White Balsamic Vinaigrette

Raw Bar

Market Fresh East and West Coast Oysters

Poached Shrimp

Apple Wood Smoked Salmon - Cured and Smoked in House

Entrée and Vegetables

Carved Roasted Beef Tenderloin, All Natural, Grass Fed Beef, Crusted with Herbs

Cauliflower Gratin, Creamy Cauliflower with Gruyere Cheese, Fresh Cream and Herbs

Country Potatoes, Roasted Potatoes, with Caramelized Onions, Garden Thyme and Crispy Bacon

Local Asparagus and Heirloom Carrots

Herb Roasted Amish Chicken, Slow Roasted in Our Brick Oven, Basted with Fresh Herbs

Grilled Salmon, Fresh Herbs, Olive Oil, Lemon

Brioche French Toast, House Made Brioche, Cinnamon, Vanilla

Spinach and Bacon Quiche, Local Eggs, Gruyere Cheese, Tender Pastry

House Smoked Brown Sugar and Black Pepper Cured Bacon

Made To Order Omelets

Bacon, Cheddar Cheese, Roasted Peppers, Caramelized Onion, House Made Sausage, Arugula, Tomato, Mushrooms

Dessert

Lemon Tarts, Mini Crème Brulee, Butter Cake with Strawberry Compote, Lemon Poppyseed and Raspberry Trifle, Assorted Cookies, Chocolate Raspberry Mousse, Fresh Fruit & Berries, House Churned Gelato and Sorbet Available Upon Request

\$45 Adults / \$16 Children (under 12)

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.

*** 20% Gratuity added to parties of 6 or more. ***