

**DE T T E R A**  
RESTAURANT *co* WINE BAR

*Valentine's Day 2018*

1<sup>st</sup> Course

**Kona Kampachi Crudo**

*Kumquat, Winter Radishes, Sesame*

Rose - Lionel Osmin la Vie en Rose 2015 - Toulouse, France

**Savage Blonde Oysters**

*Meyer Lemon and Pink Peppercorn Mignonette*

Cava - Segura Viudas Aria NV - Torrelavit, Spain

**House Smoked Scottish Salmon**

*Crème Fraiche, Preserved Lemon, Egg Yolk, Dill Pollen*

Chardonnay - Peirano Estate Vineyards 2014 - Lodi Estate, California

**Winter Green and Citrus Salad**

*Spicy Almonds, Smokey Blue Cheese, Lemon Poppy Seed Vinaigrette*

Sylvaner - Domaine Catherine Auther 2015 - Alsace, France

2<sup>nd</sup> Course

**Open Short Rib Raviolo**

*Braised Short Rib, Roasted Carrots, Pearl Onions, Horseradish Beef Jus*

Cabernet Sauvignon - Brown Family "Heritage" 2016 - Columbia Valley, Washington

**Seared Local Scallops**

*Sun Chokes, Coco Beans, Pancetta, Rosemary*

Bordeaux Blanc - Château Turcaud 2015 - Entre-Deux-Mers, France

**Lobster Agnolotti**

*Crispy Chicory, Beech Mushrooms, Lobster Crema*

Chardonnay - Cline Family Cellars 2016 - Sonoma Coast, California

**Herb Roasted Quail**

*Hedge Hog Mushrooms, House Smoked Bacon, Sour Cherry Jus*

Pinot Noir - Eola Hills 2015 - Polk County, Oregon

### 3<sup>rd</sup> Course

#### **Grilled Fillet Mignon**

*Rosti Potatoes, Oyster Mushrooms, Bok Choy, Beef Jus*

Cabernet Sauvignon - Concannon Vineyards 2014 - Paso Robles, California

#### **Golden Tilefish**

*Braised Cabbage, Salsify, Granny Smith Apple*

White Blend - Pine Ridge 2016 - Clarksburg, California

#### **Ora King Salmon**

*Tatsoi, Hearts of Palm, Watermelon Radish, Tangerine Reduction*

Sauvignon Blanc - Sileni 2016 - Marlborough, New Zealand

#### **Crispy Magret Duck Breast**

*Toasted Rye Berry Risotto, Turnips, Chanterelle Mushrooms, Duck Jus*

Cotes du Rhone - Kermit Lynch 2015 - Vin de Pays de Vaucluse, Rhone, France

### 4<sup>th</sup> Course

#### **Flourless Chocolate Torte**

*Coconut Mousse, Hazelnut Cremeux, Vanilly Honey Gelato*

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

#### **Blood Orange White Chocolate Mousse**

*Coco Nibs, Candied Blood Orange*

Late Harvest Furmint - Oremus 2014 - Tokaji, Hungary

#### **Meyer Lemon Crème Brulee**

“Ice” Riesling - Frost Bitten - Columbia Valley, Washington

#### **Warm Butter Cake**

*Poached Pears, Red Currant, Crispy Oat Tuile*

Muscat - Kourtaki NV - Samos, Greece

**\$75 Per Person**

**Wine Pairing Option \$30 Per Person**

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