

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

Valentine's Day 2019

1st Course

Dettera's Classic Tuna Tartare

Yellow Fin Tuna, Soft Poached Egg, Pickled Fennel Truffle Vinaigrette

Add Shaved Black Truffle \$20 supplement

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

Chilled King Crab

Winter Radishes, Avocado, Serrano Chili, Yuzu

Riesling - Salmon Run 2016 - Finger Lakes, New York

Grilled Baby Spanish Octopus

Artichoke Hearts, Pickled Shallots, Garlic Confit, Charred Lettuce Sauce

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

Hearth Roasted Heirloom Carrots

Toasted Barley, Hearts of Palm, Sesame, Bronze Fennel

Chardonnay - Harken "Barrel Fermented" 2017 - Salinas Valley, California

2nd Course

Braised Beef Agnolotti

Red Wine Braised Short Rib, Roasted Parsnips, Parmesan, Beef Jus

Cabernet Sauvignon - Concannon Vineyards 2015 - Paso Robles, California

Seared Local Scallops

Beluga Lentils, Grilled Fennel, Mustard Oil, Blood Orange

Sauvignon Blanc - Sean Minor "Four Bears" 2017 - Sonoma County, California

Potato Gnocchi

Light Potato Dumplings, Shaved Pecorino Cheese, Winter Truffle Jus

Add Fresh Black Truffle \$20 supplement

Pinot Noir - Rainstorm 2016 - Willamette & Umpqua, Oregon

Crispy Duck Confit

Celery Root Puree, Toasted Hazelnuts, Granny Smith Apple, Duck Jus

Cotes du Rhone - Chateau du Trignon 2015 - Dentelles de Montmirail, Rhone, France

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3rd Course

Grilled Prime Strip Loin

Heirloom Beets, Yukon Gold Potato, Winter Greens, Beef Jus

Syrah - Truchard 2016 - Napa, California

Wild Striped Bass

Trumpet Mushrooms, Bok Choy, Watermelon Radish, Scallions, Lemongrass Broth

Vermentino - Aia Vecchia 2017 - Tuscany, Italy

Crispy Dorade Royal

Coco Beans, Wild Cabbage, Preserved Lemon

Pinot Gris - Kim Crawford 2017 - Marlborough, New Zealand

Crispy Magret Duck Breast

Beech Mushrooms, Radicchio, Chic Peas, Cara Cara Orange

Bordeaux Rouge - Château Gachon "Les Petits Rangas" - Saint-Emilion, Bordeaux, France

4th Course

Flourless Chocolate Torte

Coconut Mousse, Hazelnut Cremeux, Honey Vanilla Gelato

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

Blood Orange White Chocolate Budino

Coco Nibs, Candied Blood Orange, Chocolate Short Bread

Banyuls - Domaine la Tour Vieille 2015 - Languedoc, France

Apple Upside Down Cake

Whipped Ricotta, Candied Walnuts, Apple Butter, Cinnamon Gelato

Sauterns - Chateau les Mingets 2013 - Bordeaux, France

Warm Butter Cake

Vanilla Poached Pears, Pomegranate, Crispy Oat Tuile

Late Harvest Furmint - Oremus 2015 - Tokaji, Hungary

\$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.