

Détente

508.627.8810

detentemv.com

...unwind

APPETIZERS

\$12-\$16

Gold Bud Peaches

tossed in verjus & white truffle oil, draped in warm tallegio cheese & North Tabor Farm arugula

Seared Sea Scallops

on yellow tomato confiture with shaved radish salad, beurre noisette & parmesan crisps

Wild Boar Ragu

with goat cheese cavatelli, english peas & local shitakes on spiced date purée

Yellowfin Tuna Tartare

with togarashi, candied ginger, pine nuts & yuzu dressed anise cress with vanilla lychee purée

Roasted Red & Yellow Beet Salad

with locally foraged watercress, watercress pesto & sliced burrata, drizzled with aged sherry vinegar

Vineyard Lobster Ravioli

on favas & morels with a rich lobster emulsion & sea beans

*Outdoor dining ~ Eclectic wines
& cocktails ~ Artisanal cheeses*

MAINS

\$30-\$38

Local Vineyard Fluke

on curry-basil risotto, baby artichokes & heirloom carrots, finished with pea shoot emulsion

Crispy Softshell Crab

and braised Holstein veal shortrib with shaved celery & local bok choy salad, & smoked honey ham aioli on roasted pineapple

Black Sea Bass

on potato gnocchi tossed with haricot vert, blue crab & fresh garbanzos atop salted cod bisque

Roasted Local Chicken

with foie gras bread pudding, black mission figs & grilled fennel with mole sauce & toasted hazelnuts

Bone in Beef Tenderloin

with potato gratin, garlic purée, fiddleheads & hen of the woods mushrooms finished with saba butter

*Available for intimate private
gatherings & Catered dinners*

3 Nevin Square, Winter St., Edgartown