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BETTINI

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Easter Brunch

4 APRIL 2021

first course

choice of

LOBSTER DEVILED EGGS

vadouvan pickled celery

FOIE GRAS TEA SANDWICH

roasted apricot marmalade, buttered brioche

ROASTED BABY BEET TARTLET

goat cheese, toasted pistachios, truffle vinaigrette

second course

choice of

MAPLEBROOK FARM BURRATA

spring vegetables, mint salsa verde, honey, grilled sourdough

ARUGULA SALAD

shaved fennel, apricot, ricotta salata cheese, candied hazelnuts, rhubarb vinaigrette

third course

choice of

LEMON RICOTTA PANCAKES

blueberries, maple butter, lemon curd

MOREL MUSHROOM FRITTATA

creamy truffle sauce, caramelized leeks, gruyere, served with arugula side salad

SPRING LAMB BAKED EGGS

spiced tomato sugo, feta yogurt, spring vegetables, grilled sourdough

LOBSTER EGGS BENEDICT

grilled asparagus, black truffle hollandaise, served with arugula side salad

STEAK & EGGS

grilled wagyu hanger steak, two sunny side up eggs,

crispy smashed potatoes, charred ramp chimichurri sauce



EDGARTOWN, MASSACHUSETTS

CULINARY DIRECTOR HART LOWRY

before placing your order, please inform your server if a person in your party has a food allergy.

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*