

B

# BETTINI

*r e s t a u r a n t*

## *Mother's Day Brunch*

05 / 09 / 21

### *first course*

*choice of*

TUNA TARTARE CUCUMBER CUP\*

*fresh horseradish, meyer lemon zest*

GOAT CHEESE GOUGERE

*fig & olive jam*

HONEYSUCKLE OYSTER\*

*cucumber mignonette*

### *second course*

*choice of*

MAPLEBROOK FARM BURRATA

*spring vegetables, prosciutto san daniele, mint pesto, honey, grilled sourdough*

ARUGULA SALAD

*whipped goat cheese, shaved fennel, apricot, marcona almonds, truffle honey vinaigrette*

SMOKED SALMON TARTINE

*rye toast, herbed crème fraiche, smoked trout roe, cucumber, crispy capers, fresh grated horseradish*

### *third course*

*choice of*

BUTTERMILK PANCAKES

*strawberry maple butter, whipped crème fraiche*

MUSHROOM FRITTATA

*goat cheese, caramelized leeks, served with an arugula side salad*

LOBSTER EGGS BENEDICT\*

*spring asparagus, meyer lemon hollandaise, served with an arugula side salad*

SEARED TUNA NICOISE SALAD\*

*soft boiled egg, haricot verts, heirloom tomatoes, fingerling potatoes, olives, Little Leaf Farms mesclun, sherry vinaigrette*

GRILLED WAGYU BURGER\*

*avocado, pickled jalapeno, shaved onion, shredded iceberg, special sauce, sesame bun*

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.*