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# BETTINI

restaurant


A BENEFIT FOR THE MV BOYS AND GIRLS CLUB

*Internationally Local Cuisines*

*Friday, October Twenty-First, Two Thousand Twenty-Two*

## *Assortment of Canapés*

A lovely start to an elegant meal


 *Marqués de Cáceres, Cava, Spain*

## *First Course*

CHEF ALEX

Chestnut Soup with Creme Fraiche Brown Butter Chestnuts


Garlic & Sage and a Foie Gras Macaron

 *Royal Tokaji "The Oddity" Dry Furmint, Tokaj, Hungary*

CHEF MICHAEL

Roasted Winter Squash

Jonah Crab, Brioche, Hollandaise


 *Dona Paula, "Los Cardos" Chardonnay, Mendoza, Argentina*

## *Second Course*

CHEF ALEX

Baccala Mantecato Beet Raviolini


Poppy Seed Beet Vinaigrette

 *Garofoli, "Supera" Verdicchio, Marche, Italy*

CHEF MICHAEL

Grey Barn Charred Pork Bun

Marinated Cucumber, Char Sui

 *Château de Campuget "1753" Syrah, Rhône Valley, France*

## *Third Course*

CHEF ALEX

Halibut with Potato Crust

Meyer Lemon Sugo Chive Sauce, Sea Urchin Custard

 *Argyle, Pinot Noir, Willamette Valley, Oregon*

CHEF MICHAEL

72-Hour Short Rib


Crispy Chickpea Cake, Labneh, Za'atar

 *Michael David Winery Inkblot Cabernet Franc, Lodi, California*

## *Desserts*

CHEF MICHAEL: TBD

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 *Dessert Wine*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.*