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BETTINI

restaurant

VALENTINE'S DINNER MENU

Canapé

LOCAL OYSTER ON THE HALF-SHELL

yuzu ginger mignonette

Second Course

-choice of-

DUO OF SEARED SEA SCALLOPS

celeriac purée, preserved lemon

or

ENDIVE & FRISÉE SALAD

truffle vinaigrette, pistachios, ricotta salata cheese

or

TOMATO BASIL BISQUE

herb pistou, Vermont goat cheese

Third Course

-choice of-

POTATO GNOCCHI

foraged mushrooms, watercress, white truffle

or

SEARED SALMON

corn purée, braised Swiss chard, citrus reduction

or

PRIME GRADE SIRLOIN

potato purée, Tuscan kale, king oyster mushroom, black truffle butter

Shared Dessert

MINIATURE LEMON LAVENDER TORTE &
ASSORTED DARK AND WHITE CHOCOLATE TRUFFLES

*Before placing your order, please inform your server if a person in your party has a food allergy.
Menu subject to change based on ingredient availability.*