



HARBOR VIEW

MARTHA'S HOTEL VINEYARD

A CULINARY TRIO

AT BETTINI RESTAURANT

Friday, October Seventeenth, Two Thousand Twenty-Five

Passed Hors d'Oeuvres

CHEF JON

Oyster shooter

CHEF ALEX

Vegan Tuna Sashimi

braised watermelon, aguachili avocado mousse, pickled persian cucumber & chili threads

CHEF JUAN

Goat Cheese Panna Cotta

roasted fig conserve & pistachios

Main Course

CHEF JON

Sake-Poached Alaskan King Crab Legs
ginger salsa

2023 Elk Cove Estate Pinot Gris Willamette Valley

CHEF JON & CHEF JUAN

Lobster Pasta

house-made Bettini pasta

with Chef Jon's champagne sauce

2023 Ramey Chardonnay Russian River Valley

CHEF JUAN

Grated Foie Gras

port-soaked Moscato grapes

with lychee sorbet, warm sage

2022 Vincent & Sophie Morey La Fussière 1er Cru Maranges

CHEF ALEX

Tequila-Brined Duck Breast

cheese tamales, green mole,

dusting of pistachios

2019 Muga Selección Especial Rioja

Dessert

CHEF JUAN

Warm Apple Tartlet

salted caramel gelato, house-made granola

Código 1530 Añejo Tequila

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.