



Martha's Vineyard *Food & Wine Festival Private Dinner Series*

B

BETTINI

restaurant



AN EVENING AT BETTINI

*Guest Chefs David Standridge & Amanda Freitag
In Collaboration with Executive Chef Juan Martinez
Friday, June Seventh, Two Thousand Twenty-Four*

Main Course

CHEF JUAN

Tomato, Strawberry and Burrata
young tomatoes, white strawberries, burrata,
aged balsamico, summer herbs, truffled baby peach

CHEF DAVID

Pickled Scup & Saffron Marinated Mussels
pickle broth, sugar kelp stipes, herb oil, nasturtium, seagrass

CHEF AMANDA

Saffron Malloreddus
tomato pork ragu & pecorino romano

CHEF DAVID

Sugar Kelp Wrapped Sea Scallops
kelp green garlic purée, fennel emulsion,
shallot rosemary verge, green crab oil

CHEF AMANDA

Lamb Loin
Persian cucumber salad, sumac, radish & coriander

Dessert

CHEF JUAN

Chilled Vineyard Beach Plum Soup
stone fruit, wafer cookie, sour cream ice cream

** 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.*

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HARBOR VIEW

MARTHA'S HOTEL VINEYARD