

B

# BETTINI

*restaurant*

## PRIME RIB NIGHT

### HERB AND GARLIC CRUSTED PRIME RIB

*Natural Jus, Garlic Mashed Potato, Baby Carrots, Horseradish Sauce*

12-OUNCE | 53

16-OUNCE | 70



#### SUGGESTED WINE PAIRING:

*2020 Plaisance Syrah Blend, "Le Rouge" Fronton France | 14*

*2020 Robert Craig "Affinity" Cabernet Sauvignon, Napa Valley California (Coravin) | 45*

## *starters*

CLAM CHOWDER 18

*Crispy Pork Belly, Herb Oil*

LOCAL CRAB CAKE 29

*Lump Crab, Lightly Breaded, Tomato-Kaffir Lime Relish, Shiso, Ginger, Crème Fraîche*

PRIME BEEF CARPACCIO 29

*Capers, Shallots, Grain Mustard, Pickled Green Tomatoes, Parmesan Cheese*

## *salads*

✓ ENDIVE & FRISÉE 21

*Truffle Vinaigrette, Ricotta Salata, Toasted Pistachio*

✓ ARTISANAL LETTUCES 19

*Champagne Vinaigrette, Shaved Vegetables, Fresh Grated Parmesan*

✓ SEASONAL BURRATA 23

*Stone Fruit, Heirloom Tomato, Honey Lavender, Arugula, Truffled Baby Peach*

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

VEGETARIAN ✓

VEGAN ✓

GLUTEN FREE Ⓜ

DAIRY FREE Ⓢ

## housemade pastas

RIGATONI BOLOGNESE 36

*Traditional Beef Ragout, Basil, Parmigiano Reggiano*

✓ POTATO GNOCCHI 32

*Mushrooms, Baby Arugula, Parmesan Broth, Black Truffle*

LOBSTER BUCATINI CARBONARA 45

*Lobster, Pancetta, Farm Egg Yolk, Thyme, Parmigiano Reggiano,  
Pecorino*

## main course

CURRY SPICE SEARED HALIBUT 48

*Carrot Ginger Purée, Bok Choy, Baby Carrots, Turmeric Beurre Blanc*

FAROE ISLAND SALMON 41

*Soy Glaze, Sugar Snap Peas, Asparagus, Shiitake Mushroom, Yuzu Beurre Blanc*

☉ PAN SEARED HALF CHICKEN 44

*Fingerling Potatoes, Balsamic Braised Cipollini Onions, Spinach, Lemon Jus*

☉ AUSTRALIAN LAMB RACK 58

*Rosemary Potato Gratin, Roasted Garlic, Mint Marmalade*

☉ SEARED SEA SCALLOPS 44

*Pancetta, Sautéed Corn, Tarragon*

☉ 7oz PRIME FILET MIGNON 80

*Kale, King Oyster Mushroom, Truffle Butter*

☉ 14oz DRY AGED RIBEYE 72

*Chimichurri, Roasted Garlic, Watercress Salad*

## sides

✓ ☉ BROCCOLINI 15

☉ ☉ BRUSSELS SPROUT 16

TRUFFLE FRIES 16

☉ DUCK FAT FINGERLING POTATO 17

☉ BOURSIN POTATO PURÉE 16