

B

BETTINI

restaurant

INTERNATIONAL NIGHT

A TASTE OF NEW ORLEANS: CELEBRATING MADI GRAS

TRADITIONAL SHRIMP GUMBO

Steamed Rice | 35



SAZERAC

Sazerac Rye Whiskey, Absinth, Peychaud's Bitters | 18

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