

Red Betty's

Opening Menu Draft

Salads & Vegetables

Akara 8

black-eyed pea fritters, wilted pea shoots, sambal aioli

Green Earth Salad 6

mixed baby organic greens with truffle-soy vinaigrette

Mache Salad 8

mache lettuce, papaya, hearts of palm, bananas , caramelized onions

Warm Mushroom and Tempura Goat Cheese Salad 10

mushrooms, frisee, jicama, apple-smoked bacon, orange vinaigrette

Seafood

Shrimp & Corn Cake 10

roasted red pepper sauce

Tartare Threesome 12

tuna, salmon, white tuna, tempura flakes, avocado, yuzu tobiko,
spicy potato gaufrettes

Surf & Turf Spring Roll 14

maine lobster, kobe beef, baby bok choy, napa cabbage, shitake mushrooms,
julienne carrots, mango chutney dipping sauce

Curry Mussels 16

sautéed onions, white wine, lemon grass coconut curry sauce

Grilled Miso Salmon 18

charred eggplant, morel mushrooms, spaghetti squash, parsley sauce

Red Snapper Farci a la St Louisienne 22

red snapper with vegetable stuffing and tomato farci sauce

Pan Seared Jumbo Sea Scallops 20

fava beans, shiitake mushrooms, sweet corn puree, strawberry balsamic reduction

L'Assiette des Assiettes 25

broiled halibut with sautéed black-eyed peas, hearts of palm, sliced cucumbers,
hard boiled eggs, worcestershire vinaigrette

Poultry/Beef

Grilled Barbecue Quail 16

leeks cooked two ways, potato galette, homemade blackberry vinaigrette

Mafe Pot Pie 16

filet mignon, yam, green peas, turnips, peanut butter sauce

Hanger Steak Mignon 18

pomme frites, roasted shallots, merlot sauce

Port Wine Braised Short Ribs 20

truffle risotto, garlic spinach, burgundy reduction

Pan Seared Foie Gras 24

rhubarb compote, lime cilantro salsa, challah bread french toast

Betty's Burger 35

kobe and bison ground meat , shaved black truffle, boston lettuce, fried eggs,
melted foie gras

Broiled Porterhouse for Two 65

boniato au gratin, cream spinach, bordelaise and béarnaise sauce

Chef Malik Fall