

Caviar Service
Irtys River Reserve
1/2 oz \$55 1 oz \$100

Lazy Betty Reserve
1/2 oz \$75 1 oz \$140

Steamed Milk Buns, Scallion Pancake, Blini

Pair with:

Billecart-Salmon
Champagne Flight \$85
No.6, Blanc de Blancs, 2014 2oz Brut
Rose, 2010 2oz
"Brut Sous Bois", NV 2oz

Beluga Gold Line Vodka \$40

Lazy Betty Tasting Menu \$250
Lazy Betty Wine Pairing \$185
Lazy Betty Non-Alcoholic Pairing \$110
Clase Azul Pairing Experience \$1000

See our Beverage Book for wines by the glass and cocktails.
All prices include a 20% service fee

Amuse

Kampachi Tataki, Kiwi Consommé, Mint, Avocado Mousse, Hearts of Palm
Domaine Serol, "Turbulent", Gamay, Loire Valley, France, 2023

Seared Hudson Valley Foie Gras, Pumpkin Pain Perdu, Buttermilk, Pecan Gastrique, Wild Persimmon
Selbach Oseter, Riesling, Auslese, Mosel, Germany 2020

King Trumpet Chirashi, Poached Scarlett Crab, Local Quail Yolk, Crab Dashi Custard,

Vara Y Pulgar, Palamino Fino, Jerez, Spain 2022

Add Course

Burgundy Truffle Risotto + \$75

Warmed Diver Scallop, Puff Pastry, Chive Béarnaise + \$65

Roasted Chilean Seabass, Caramelized Salsify, Marshall Cove Mussels, Preserved Lemon, Santa Barbara Uni
Micros Wines, Cinsault, Barossa Valley, Australia, 2022

Dry Age Crown Roasted Duck, Sweet Potato, Confit Tartlette, Sauce Bigarade, Satsuma
De La Boue, Vista Grande Vineyard, Pinot Noir, Ella-Amity Hills, Oregon, 2022

Intermezzo, Buddha's Hand Curd, Jasmine Granita, Grape Consommé Gel

Kumquat Entremet, Maple Ice Cream, Caramelized Walnut
Honig Late Harvest, Sauvignon Blanc, Napa Valley, CA 2019

Petit Fours



Chef Partners

Aaron Phillips
Ron Hsu

Chef de Cuisine

Austin Goetzman

Executive Pastry Chef

Keely Moore

Sous Chefs

Bryce Hardison
Graham Rooks
Daniel Gonzalez

Jr. Sous Pastry Chef

Adam Hart

General Manager

Shannon Dunlap

Assistant General Manager

Taylor Bergh

Assistant Manager

Dori Ross

Manager Liason

John Gardiner

Beverage Director

Conrad C. Helms IV

Wine Director

Gracie Barwick

Sommelier

Brian McRae

3.29.25