

## Caviar Service

### Paramont Baerii

1/2 oz \$60    1 oz \$110

### Kaviari Kristal

1/2 oz \$75    1 oz \$125

### Lazy Betty Reserve

1/2 oz \$80    1 oz \$150

Steamed Milk Buns, Scallion Pancake,  
Cornmeal Blini

*Pair with:*

**Grower Champagne Flight \$85**

*J. Vignier, "Silexus Sezannensis", Brut, NV 2oz*

*Palmers & Co, Brut Reserve Rosé, NV 2oz*

*Lancelot Pienna, Accord Majeur, Brut NV 2oz*

**Beluga Gold Line Vodka \$40**



**Lazy Betty Tasting Menu \$285**

**Lazy Betty Wine Pairing \$205**

**Lazy Betty Non-Alcoholic Pairing \$125**

**Clase Azul Pairing Experience \$1000**

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

## Amuse

**Cured Fluke "Parfait", Chamomille, Sugar Snap Peas,  
Meyer Lemon Bavarois**

*Tabali, "Talinay", Sauvignon Blanc, Limari Valley, Chile, 2023*

**Icelandic Snow Crab Chirashi, Local Quail Yolk,  
Crab Dashi Custard, Puffed Tapioca Furikake**

*Izumibashi, "Black Dragonfly", Yamada Nishiki, Junmai, Kimoto,  
Kanagawa, Japan*

**Georgia Sweet Corn Agnolotti, Huitlacoche, Foie Gras,  
Yuzu Kosho Velouté**

*Enfield Wine Co, "Citrine", Chardonnay, Sierra Foothills, California, 2023*

## Add Course

**Australian Winter Truffle Risotto + \$75**

**Poached Alaskan Sablefish, Calamari Beurre Blanc,  
Chorizo, Squid Ink**

*De Fermo, "Le Cince", Montepulciano, Cerasuolo d' Abruzzo Rosato,  
Italy, 2023*

**Honey Lacquered Roasted Duck, Tokyo Turnips,  
Huckleberry Compote, Confit Stuffed Frybread**

*Domaine Barville, Chateauneuf-du-Pape, Les Hauts de Barville Rouge,  
Rhône, France, 2022*

## Add Course

**Grilled Stone Axe Strip, Roasted Saskatchewan  
Chanterelle, Black Truffle Pierogi,  
Mushroom Jus + \$150**

**Intermezzo of Lemon Verbena, Compressed Green Apple,  
Olive Oil Ice Cream, Honey Granola**

**Sweet Potato, Coconut Sorbet, Calamansi,  
Toasted Meringue, Vanilla Mandarins**

*Liliac & Kracher, Ice Wine, White Wine Blend, Translyvania, Romania, 2023*

## Petit Fours



*Chef Partners*

Aaron Phillips  
Ron Hsu

*Chef de Cuisine*

Austin Goetzman

*Executive Pastry Chef*

Lindsey Davis

*Sous Chefs*

Bryce Hardison  
Graham Rooks

*General Manager*

Shannon Dunlap

*Assistant General Manager*

Taylor Bergh

*Manager*

Dori Ross

*Manager*

John Gardiner

*Beverage Director*

Conrad C. Helms IV

*Wine Director*

Gracie Barwick

*Sommelier*

Brian McRae  
Marlo Mauricio