

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*

**Lemon Verbena Siphon, Compressed Apple, Olive Oil Ice
Cream, Granola, Green Apple Gel Hazelnut Mille Feuille,
Gianduja Cremeux,**

Yamamoto Shuzo Co., "Leona" Sparkling Yuzu Shochu, Kagoshima, Japan

**Vanilla Hazelnut Praline, Vanilla Caramel, Toasted Hazelnuts,
Dulcey Ice Cream**

Felsina, Vin Santo del Chianti Classico, Tuscany, Italy, 2017

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

Lilac & Kracher Ice Wine, Transylvania, Romania, 2023

**Cookies & Cream, Vanilla Semifreddo, Dark Chocolate
Cremeux, Oreos, Brown Butter Milk Crumb, Caramel Cream,
Salted White Chocolate Ice Cream**

Demarie Birbet, Piedmont, Italy, NV

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