Caviar Service

Paramont Reserve
1/2 oz $60 1 oz $110

Kaviari Reserve
1/2 oz $70 1 oz $125

Lazy Betty Reserve
1/2 oz $80 1 oz $150

Steamed Milk Buns, Scallion Pancake, Blini

Pair with:

Grower Champagne Flight $85

Pierre Moncuit, Blanc de Blancs, NV 2oz

Palmers & Co, Brut Reserve Rose, NV 2oz

Lancelot Pienna, Accord Majeur, Brut NV 2oz

Chef's Tasting Menu $295
Chef's Wine Pairing $215
Chef's Non-Alcoholic Pairing $135

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

Chef's Tasting Menu

Amuse

Hudson Valley Foie Gras & Raspberry Terrine, Crispy Yogurt, Miners Lettuce, Poached Raspberry
Demarie, Brachetto, "Birbet", Piedmont, Italy, NV

Truffle Hunt, Pomme Puree, Black Truffle, Potato Soil, Pickled Honshimiji
Famiglia Cotarella, "Ferentano", Roschetta, Lazio, Italy, 2019

Stuffed Morel "Dumpling", Crab Hollandaise, Ramps, Grilled Peas
Domaine Raoul Gautherin & Fils, Chablis, France, 2023

King Trumpet Chirashi, Poached Scarlett Crab, Local Quail Yolk, Crab Dashi Custard,
Izumibssh,"Black Dragonfly", Yamadanishki, Junmai, Kimoto, Kanagwa, Japan

Barely Cooked Scottish Langoustine, Foie Gras and White Balsamic Vinaigrette, Irtysh River Caviar
Troon Vineyard, "Ascendant", Rose, Rhone Blend, Rogue Valley, Oregon, 2023

Roasted Chilean Seabass, Caramelized Salsify, Marshall Cove Mussels, Santa Barbara Uni
Enfield Wine Co, "Citrine", Chardonnay, Sierra Foothills AVA, California, 2021

Dry Age Crown Roasted Duck Peach Crémeux, Sorgum Tuille, Amaretto Jus
Famille Dutraive, Gamay, Fleurie, Beaujolais, France, 2023

Degustation of Stone Axe Beef, Black Truffle Pierogi, Habanada Jam
VIK, "Milla Calla", Cabernet Sauvignon Blend, Cachapoal Valley, Chile, 2021

Intermezzo, Ginger-Lemongrass Foam, Dried Meringue, Lime, Milk Crumb, Toasted Peanuts, Pineapple Sorbet

Chocolate Mousse, Malt Cream, Raspberry Sorbet, Sesame Chocolate Dentelle, Cocoa Nib Praline
Domaine La Tour Vieille, Banyuls Reserva, Roussillon, France 2018

Petit Fours

Spring 2025

Lazy Betty

Chef Partners
Aaron Phillips
Ron Hsu

Chef de Cuisine
Austin Goetzman

Executive Pastry Chef
Lindsey Davis

Sous Chefs
Bryce Hardison
Graham Rooks

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
Marlo Mauricio

6.18.25