

Amuse

Celery Root Bavarois, Roasted Beets,  
Cherry, Pickled Jimmy Nardello Pepper,  
Celery Root Crumble  
*Champagne Lombard, Extra Brut, NV*

Onion Tart, 24-Hour Roasted Onion Mousse,  
Melted Leek, Caramelized Onion Jam, Sea Lettuces  
*Weingut Stein, "Weihwasser," Feinherb, Mosel Germany, 2022*

Spring Garlic Tortellini, French White Asparagus,  
Ramp-Stuffed Morels, Parmesan Nage  
*Terenzuola, Vigne Basse, Vermentino, Tuscany, 2022*

**Add | 1g Perigord Truffles +\$55**

Add Course | Truffle Risotto +\$45  
*Joseph Drouhin, Pinot Noir, Cote De Beaune, Villages, Burgundy 2021 +\$20*

Grilled Butternut Squash, Miso Leeks, Brown Butter  
and Yuzu Emulsion, Smoked Cream Chive Oil  
*Sal Da Terra, Albarino, Rias Baixas, Spain, 2021*

Grilled King Trumpet, Mushroom Variations,  
Roasted Mushroom Demi- Glace  
*J Dusi Wines, Dant Dusi Vineyard, Zinfandel, Paso Robles, 2021*

Palate Cleanser

Coconut Mousse, Coconut Sponge, Whole Wheat  
Crumble, Dulce de Leche, Coconut Sorbet,  
Passionfruit Veil  
*Liliac & Kracher, Pinot Gris Blend, Ice Wine, Transylvania, Romania, 2002*

Petit Fours



Lazy Betty Tasting Menu \$225  
Lazy Betty Wine Pairing \$165  
Lazy Betty Non-Alcoholic Pairing \$100

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

*Chef Partners*

Aaron Phillips

Ron Hsu

*Chef de Cuisine*

Austin Goetzman

*Executive Pastry Chef*

Gus Castro

*Jr. Sous Chefs*

Bryce Hardison

Graham Rooks

Daniel Gonzalez

*General Manager*

Shannon Dunlap

*Assistant General Manager*

Taylor Bergh

*Bevewage Diwector*

Conrad C. Helms IV

*Wine Stewards*

Gracie

Barwick

Janice Shiffler