

Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancakes

Irtysk River Reserve

1/2 oz \$55 1 oz \$100

Lazy Betty Reserve

1/2 oz \$75 1 oz \$140

Pair with:

Billecart-Salmon

Champagne Flight \$85 (2oz each)

Blanc de Blancs Grand Cru, NV

Brut Rose, 2010

“Brut Sous Bois”, NV

Beluga Gold Line Vodka \$40



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

Amuse

Cured Hiramasa, Frog’s Hollow Stone Fruit, Green Peanut and Shoyu Emulsion, Crispy Ginger

Paula Kornell, Methode Champenoise, California, USA, NV

Hudson Valley Foie Gras, Oishii Strawberry, Szechuan Peppercorn, Pickled Green Strawberry, Summer Blooms

Weingut Herbert Zillinger, “Horizont” Gruner Veltliner, Niederosterreich, Austria, 2022

Truffle Glazed Diver Scallop, Corn Pudding, Grey Morels, Scape Froth

Terenzuola, Fosso di Corsano, Vermentino, Tuscany, Italy, 2023

Add Course | Truffle Risotto +\$75

Domaine Pierre Gelin, Pinot Noir, Côte-d’Or France, 2022 +\$20

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

Grewacke, “Wild” Sauvignon Blanc, Marlborough, NZ, 2021 +\$15

Poached Icelandic Cod, Calamari Beurre Blanc, Chorizo, Squid Ink, Allium Blooms

Lagar de Pintos, Albarino, Rias Baixas, Spain, 2022

Crown Roasted Dry-Aged Duck, Sicilian Pistachio Crèmeux, Rainier Cherries, Smoked Ruby Beet, Sauce Bigarade

Manousakis Winery, “Nostos The Journey,” Grenache, Chania, Crete, Greece, 2016

Final Amuse

Blackberry Mousse, Cucumber Cake, Schezuan Peppercorn Sable, Cucumber Veirge, Mint Meringue, Yuzu Curd

Moulin Touchais, Coteaux, du Layon, Loire, France, 2005

Petit Fours



Chef Partners

Aaron Phillips
Ron Hsu

Chef de Cuisine

Austin Goetzman

Executive Pastry Chef

Keely Moore

Jr. Sous Chefs

Bryce Hardison
Graham Rooks
Daniel Gonzalez

General Manager

Shannon Dunlap

Assistant General Manager

Taylor Bergh

Beverage Director

Conrad C. Helms IV

Sommelier

Gracie Barwick

Jr. Sommelier

Marlo Mauricio