

Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancakes

Irtysh River Reserve

1/2 OZ \$55
1 OZ \$100

Lazy Betty Reserve

1/2 OZ \$75
1 OZ \$140

**Billecart-Salmon Champagne Flight
\$85 (2oz each)**

Blanc de Blancs Grand Cru, NV
Brut Rose, 2021
"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

Blue Fin Tuna Roll, Feuille de Brick, Lemon Crème Fraîche, Caviar, Meyer Lemon

Champagne Lombard, Extra Brut, NV

Foie Gras and Cherry Terrine, Grilled Radichio, Poached Endive, Roasted Ruby Beet, Oat Tuile, Crispy Yogurt

Casals Mediterranean Vermouth Rojo, Pendes, Spain, NV

Spring Garlic Tortellini, French White

Asparagus, Ramp-Stuffed Morels, Madeira Chicken Nage

Terenzuola, Vigne Basse, Vermentino, Tuscany, 2022

Add Course | Truffle Risotto +\$75

Joseph Drouhin, Pinot Noir, Cote de Beaune Villges, Burgundy 2021 +\$20

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

Grewacke, "wild" Savignon Blanc, Marlborough, NZ 202 +\$15

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

Sal da Terra, Albarino, Rias Baixas, Spain, 2021

Crown Roasted Duck Breast, Blackberry Banyuls Gastrique, Confit Leg, Caramelized Miso, Vol-au-Vent, Foie Gras

J Dusi Wines, Dante Dusi Vineyard, Zinfandel, Paso Robles, 2021

Add Course | Stone Axe Wagyu "Tongue and Cheek" Strip, Corned Beef Tongue Ragu + \$125

Marchesi di Barolo, Barolo, 2018 + \$23

Palate Cleanser

Raspberry Mousse, Lychee Cremeux, Raspberry Gel, Raspberry Feuillitine, Fresh Lychee

Liliac & Kracher, Pinot Gris Blend, Ice Wine, Transylvania, Romania 2002

Petit Fours



Chef Partners

Aaron Phillips

Ron Hsu

Chef de Cuisine

Austin Goetzman

Jr. Sous Chefs

Bryce Hardison

Graham Rooks

Daniel

Gonzalez

Executive Pastry Chef

Gus Castro

Pastry Sous Chef

Keely Moore

General Manager

Shannon Dunlap

Assistant General Manager

Taylor Bergh

Beverage Director

Conrad C. Helms IV

Sommeliers

Gracie Barwick

Janice Shiffler

