

Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancakes

Irtys River Reserve

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

Lazy Betty Reserve

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



Lazy Betty Tasting Menu \$205
Lazy Betty Wine Pairing \$145
Lazy Betty Mocktail Pairing \$85

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 Creme Fraiche, Caviar, Meyer Lemon

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

Perigord Truffle Agnolotti, Truffle Vierge, Garlic Brioche, Roasted Morel

Add | 1g Perigord Truffles +\$55

Add Course | Perigord Truffle Risotto +\$75

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

Poached Icelandic Cod, Spring Succotash, Green Tomato caviar, Country Ham Broth

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

Add Course | Miyazaki A5 Ribeye, Scarlett Turnips, Ponzu Scented Jus +\$175

Final Amuse

Raspberry Mint Mousse, Lychee Cremeux, Raspberry Gell, Raspberry Feuillitine, Fresh Lychee

Petit Fours



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

Beverage Director

Conrad C. Helms IV

Wine Stewards

Gracie Barwick
Janice Shiffler