

Caviar Service

Irtys River Reserve

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

Lazy Betty Reserve

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

Steamed Milk Buns, Scallion Pancake, Blini

Pair with:

Billecart-Salmon

Champagne Flight \$85

No.6, Blanc de Blancs, 2014 2oz

Brut Rose, 2010 2oz

"Brut Sous Bois", NV 2oz

Beluga Gold Line Vodka \$40



Lazy Betty Tasting Menu \$250

Lazy Betty Wine Pairing \$185

Lazy Betty Non-Alcoholic Pairing \$110

Clase Azul Pairing Experience \$1000

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

Amuse

Kampachi Tataki, Kiwi Consommé, Mint, Avocado Mousse,
Hearts of Palm

Domaine Serol, "Turbulent", Gamay, Loire Valley, France, 2023

Roasted French White Asparagus, Iberico and Truffle Glaze,
Egg Yolk Fudge, Brioche, Bee Pollen

Schloss Gobelsburg, Gruner Veltliner, Osterreich, Austria, 2023

Icelandic Snow Crab Chirashi, Local Quail Yolk,
Crab Dashi Custard

Vara Y Pulgar, Palamino Fino, Jerez, Spain 2022

Add Course

Truffle Risotto + \$45

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

Roasted Chilean Seabass, Caramelized Salsify, Marshall
Cove Mussels, Preserved Lemon, Santa Barbara Uni

Micros Wines, Cinsault, Barossa Valley, Australia, 2022

Dry Age Crown Roasted Duck, Sweet Potato, Confit Tartlette,
Sauce Bigarade, Satsuma

*De La Boue, Vista Grande Vineyard, Pinot Noir, Ella-Amity Hills, Oregon,
2022*

Kumquat Entremet, Maple Ice Cream,
Caramelized Walnut

Honig Late Harvest, Sauvignon Blanc, Napa Valley, CA 2019

Petit Fours



Chef Partners

Aaron Phillips

Ron Hsu

Chef de Cuisine

Austin Goetzman

Executive Pastry Chef

Lindsey David

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