



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

**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 Course | Truffle Risotto +\$75
*Domaine Pierre Gelin, Pinot Noir, Côte-d'Or France,
 2022 +\$20*

**Grilled Butternut Squash, Miso Leeks, Brown Butter and
 Yuzu Emulsion, Smoked Cream, Chive Oil**
Mary Taylor "Sophie Siadou," Valencay, Loire Valley, France, 2022

**Grilled King Trumpet, Mushroom Variations,
 Roasted Mushroom Demi-Glace**
Troon Vineyard, Syrah, Applegate Valley, Oregon, 2021

Final Amuse

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

Keely Moore

General Manager

Shannon Dunlap

Assistant General Manager

Taylor Bergh

Beverage Director

Conrad C. Helms IV

Sommeliers

Gracie Barwick
Janice Shiffler