



Lazy Betty Tasting Menu \$195
 Lazy Betty Wine Pairing \$135

Champagne Flight \$135

Laurent-Perrier Grande Siècle N°25, NV
 Krug Grande Cuvée 168th Edition Brut, NV



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

Amuse

**Roasted Beets, Rhubarb, Honey-Poached Strawberries,
 Sicilian Pistachio, Basil**
Marenco 'Pineto', Brachetto D'Acqui, Piedmont, Italy, 2021

**Onion Tart, 24-Hour Roasted Onion Mousse,
 Melted Leek, Caramelized Onion Jam, Sea Lettuces**
*Clos Guirouilh, Gros Manseng & Petit Courbu, Jurançon,
 France, 2017*

**Sacramento Delta Asparagus, Parmesan Sabayon,
 Ramps, Spring Herbs**
*Domaine Lesuffleur, 'La Folletière' Cider,
 Normandy, France, 2018*

Caramelized Sunchoke Tortellini, Crème Fraiche
*Massican 'Annia', Ribolla Gialla, Tocai Fruilano, Chardonnay,
 Napa, California, 2022*

Add Course | Preserved Black Truffle Risotto +\$35
*Au Bon Climat 'Hildegard', Pinot Gris, Pinot Blanc,
 Aligote, Santa Maria Valley, CA, 2020 +\$15*

**Char Siu Eggplant, Fermented Black Bean Vierge,
 Charred Eggplant Romesco**
*Vignerons de Buxy, Pinot Noir, Mercurey, Burgundy,
 France, 2021*

**Grilled King Trumpet, Mushroom Variations,
 Roasted Mushroom Demi-Glace**
*Neal, Zinfandel, Rutherford Dust Vineyards,
 Napa Valley, California, 2021*

Final Amuse

**Honey Thyme Cremeux, Blueberry Sorbet,
 Honey Vanilla Reduction, Almond**
La Spinetta 'Bricco Quaglia' Moscato d'Asti, Piedmont, Italy 2022

Petit Fours