

Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancakes

Irtysk River Reserve

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

Lazy Betty Reserve

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

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

Blanc de Blancs Grand Cru

"Les Rendez-Vous" No 3 Meunier

"Brut Sous Bois"

Purity Vodka \$22**Beluga Gold Line Vodka \$50****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**Celery Root Bavarois, Roasted Beets, Cherry, Pickled Jimmy Nardello Pepper, Celery Root Crumble***Domaines Vinet, 'Maleco' Methode Traditionnelle Mousseux, Loire Valley, France, NV***Foie Gras and Fig Terrine, Madeira, Brûléed Black Mission Figs, Hazelnut Gastrique, Oat Tuile***Fattoria del Cerro, Vinsanto di Montepulciano, Italy, 2018***Roasted Onion Tortellini, Gruyère Fondue, Beef Nage, Roasted Cipollini, Charred Onion***Enderle & Moll, "Weiss & Grau," Pinot Blanc & Pinot Gris, Baden, Germany, 2022***Add | 1g White Alba Truffles +\$55****Braised Wagyu Beef Cheek, Chewy Carrot, Sheep's Milk Yogurt, A-5 Salsa Macha, Braised Carrot Mousseline***Domaine de Longue Toque, GSM Blend, Côtes Du Rhône, France, 2020***Add Course | White Alba Truffle Risotto +\$85***Joseph Drouhin, Pinot Noir, Cote de Beaune Villages, Burgundy, France, 2021 +\$20***Add Course | Warmed Diver Scallop, Puff Pastry, Chive Béarnaise +\$65***DeLille Cellars "Chaleur Blanc" Sauvignon Blanc & Semillon, Columbia Valley, WA, 2021, +\$15***Grilled Maine Lobster, Charred Tomato Miso, Caramelized Nutritional Yeast***Carboniste Rouge Brut, Merlot & Albarino, California 2021***Roasted Lamb Loin Crepinette, Onion Tapenade, Lamb Bordelaise, Chive Blossom Capers, Crusted Salsify***Tait Wines, "The Wild Ride" GSM Blend, Barossa Valley, Australia, 2019***Add Course | Miyazaki A5 Ribeye, Pommes Anna, Truffle Jus +\$175***Salcheto Vino Nobile di Montepulciano Riserva, Tuscany, Italy, 2018 +\$18***Final Amuse****Coffee Chocolate Mousse, Caramel Center, Chocolate Cake, Chocolate Crème, Amarula Ice Cream***Bodegas Barbadillo "Cuco" 12-Year-Old Oloroso Sherry, Andalucia, Spain***Petit Fours**



Chef Partners

Aaron Phillips
Ron Hsu

Chef de Cuisine

Austin Goetzman

Executive Pastry Chef

Gus Castro

Sous Chef

Phillip Costas

Jr. Sous Chefs

Bryce Hardison
Graham Rooks
Daniel Gonzalez

General Manager

Shannon Dunlap

Assistant General Manager

Taylor Bergh

Wine Director

Janice Shiffler

Beverage Director

Conrad C. Helms IV