



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

Billecart-Salmon
Champagne Flight \$85 (2oz each)
 Blanc de Blancs Grand Cru
 "Les Rendez-Vous" No 3 Meunier
 "Brut Sous Bois"



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

Onion Tart, 24-Hour Roasted Onion Mousse, Melted Leek, Caramelized Onion Jam, Sea Lettuces
J. Brix "The Augur" Riesling, Santa Barbara, California 2021

Roasted Onion Tortellini, Gruyère Fondue, Roasted Vegetable Glacé, Roasted Cipollini, Charred Onion
Enderle & Moll, "Weiss & Grau," Pinot Blanc & Pinot Gris, Baden, Germany, 2022
Add | 1g White Alba Truffles +\$55

Chewy Carrot, Sheep's Milk Yogurt, 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

Grilled Butternut Squash, Miso Leeks, Brown Butter and Yuzu Emulsion, Smoked Cream Chive Oil
Carboniste Rouge Brut, Merlot & Albarino, California 2021

Grilled King Trumpet, Mushroom Variations, Roasted Mushroom Demi-Glace
Tait Wines, "The Wild Ride" GSM Blend, Barossa Valley, Australia, 2019

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