

Amuse

Gulf Coast Snapper

Green Papaya, Galangal-Coconut
Schramsberg, Cremant, Demi-Sec, Calistoga, California, 2022

Georgia White Shrimp

Causa, Avocado, Aji Potato Mousseline, Pepper Relish
Terrunyo, 'Block #3' Sauvignon Blanc, Casablanca Valley, Chile, 2024

Alabama Corn Tortellini

Lobster Consommé, Basil Oil
Frantz Chagnoleau, 'Clos Saint-Pancras' Macon-Villages, Burgundy, France, 2024

Alaskan Halibut

Daikon Panaché, Shiitake Bouillon
Georges Lascombes, Gamay, Brouilly, Beaujolais, France 2023

Rocky Mountain Lamb

Smoked Relish, Local Perilla & Mint, Sweetbread, Bordelaise
Fontodi, Sangiovese, Chianti, Italy, 2023

Matsusaka Wagyu Beef +95 pp

Sommelier's Selection

Apricot Butternut Squash

Mandarin, Ginger Snap Crumb

Chocolate Pecan

Bûche de Noël, Pecan Praline
Alvear, 'Solera 1927' Pedro Ximenez, Montilla-Moriles Spain NV

Petit Fours

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS

Reserve Enhancements

Caviar Service

Golden Ossetra

Scallion Pancakes, Johnny Cakes,
Whipped Crème Fraîche

1/2 oz 165 1 oz 275

Pair with:

Champagne Flight 150

or

Beluga Gold Line Vodka 40

Winter Truffle Risotto

Italian Black Truffle, Aged Carnaroli Rice

65

A5 Matsusaka Wagyu

Ribeye, Mie Prefecture, BMS12
Summer Barley, Kinome, Black Garlic Tare-Jus

140

Lazy Betty Tasting Menu 285

Lazy Betty Wine Pairing 205

Lazy Betty Elevated Wine Pairing 265

Lazy Betty Non-Alcoholic Pairing 125

See our Beverage Book for
wines by the glass and cocktails.

All prices include a 20% service fee



Executive Chef Owner
Ron Hsu

Chef de Cuisine
Graham Rooks

Sous Chefs
Noah Baughman
Oleksii Fil
Bryce Hardison

Executive Pastry Chef
Lindsey Davis

Assistant General Manager
Dori Ross

Service Director
John Gardiner

Private Events Director
Taylor Bergh

Beverage Director
Gracie Barwick

10.9.26