

## 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

#### Truffle Risotto

Chilean Winter Truffle, Aged Carnaroli Rice

70

#### A5 Matsusaka Wagyu

Ribeye, Mie Prefecture, BM512  
Summer Barley, Kinome, Black Garlic Tare-Jus

140

## Amuse

### Yellow Fin Tuna

"Tuna Roll", Meyer Lemon, Ossetra Caviar  
*Ktima Tselepos, "Amalia" Brut, Moschofilero Peloponnese, Greece, NV*

### Chilean Truffle

Truffle Hunt, Local and Foraged Vegetables  
*Racines, Chardonnay, Santa Rita Hills, California, USA, 2023*

### Oregon Blonde Morel

Icelandic Snow Crab, Ramp and Pea Succotash  
*Irancy, Pinot Noir, Burgundy, France, 2021*

### Columbia River Sturgeon

Chorizo-Furikake, Calamari Beurre Blanc  
*Guastaferro, Roviello Bianco, Campania, Italy, 2021*

### Hudson Valley Duck

Lavender Scented, Squash Blossom, Spring Ragù  
*Luddites, "Saluez le Saboteur", Red Blend, Cape, South Africa, 2021*

### Matsusaka Wagyu Beef +95 pp

*Col Solare, Cabernet Sauvignon, Red Mountain, Washington, 2021*

### Blackberry Sorrel

Lychee, Cream Cheese, Streusel

### Early Summer Peach

Yuzu Panna Cotta, Sponge Cake, Corn  
*Bruliam, Viognier Late Harvest, Alexander Valley, California, 2024*

## Petit Fours

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

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



*Executive Chef Owner*  
Ron Hsu

*Chef de Cuisine*  
Graham Rooks

*Sous Chefs*  
Noah Baughman  
Oleksii Fil

*Executive Pastry Chef*  
Lindsey Davis

*Assistant General Manager*  
Dori Ross

*Service Director*  
John Gardiner

*Private Events Director*  
Taylor Bergh

*Beverage Director*  
Gracie Barwick

6.11.26