Lazy Betty 4 Course Tasting Menu

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
Australian Winter Truffle, Aged Carnaroli Rice

65

A5 Matsusaka Wagyu
Ribeye, Mie Prefecture, BMS12
Summer Barley, Kinome, Black Garlic Tare-Jus

140

Lazy Betty Bar Tasting Menu 185
Lazy Betty Wine Pairing 125

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

Amuse

Gulf Coast Snapper
Green Papaya, Galangal-Coconut
Marcel Deiss, Grasberg, Riesling, Alsace, France, 2020

Alabama Corn Tortellini
Lobster Consommé, Basil Oil
Winderlea, Chardonnay, Willamette Valley, Oregon, 2020

Rocky Mountain Lamb
Smoked Relish, Mint, Sweetbread, Bordelaise
Fontodi, Sangiovese, Chainti Classico, Italy, 2023

Chocolate Pecan
Bûche de Noël, Pecan Praline
Casa Manoel Boullosa, 'Quinta dos Peros', Vinho Generoso,
Carcavelos, Portugal, 1992

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

Fall 2026

Lazy Betty

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

10.2.26