

Reserve Enhancements

Caviar

Golden Ossetra

1/2 oz 165 1 oz 275

Pair with:

Champagne Flight 150

or

Beluga Gold Line Vodka 40

Risotto

Black Winter Truffle 75

Japanese Wagyu

Matsusaka 140

Amuse

Blue Fin “Tuna Roll”, Meyer Lemon, Ossetra Caviar

Ktima Tselepos, “Amalia” Brut, Moschofilero Peloponnese, Greece, NV

French White Asparagus, Truffle & Dashi Glaze, Egg Fudge, Green Garlic Aioli

Selbach-Oster, Riesling, Kabinett, Mosel, Germany, 2023

Himalayan Morel “Dumpling”, Snow Crab, Ramp & English Peas, Succotash

Racines, Chardonnay, Santa Rita Hills, California, 2018

Poached Sturgeon, Calamari Beurre Blanc, Chorizo, Squid Ink

Gabin et Félix Richoux, Pinot Noir, Irancy, Burgundy, France, 2019

Dry Aged-Lavender Scented Duck, Stuffed Squash Blossom, Spring Ragù

Château Musar Hochar, Père et Fils, Cinsault Blend, Bekaa Valley, Lebanon, 2020

Matsusaka Wagyu Beef +95 pp

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

Intermezzo of Kaffir Lime, Key Lime Curd, Toasted Marshmallow

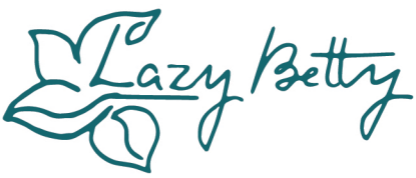
Strawberry Salsa, Vanilla Sponge, Puff Pastry, Hibiscus, Strawberry-Red Currant Sorbet

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 255
 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 Chef

Aleksii Fil

Executive Pastry Chef

Lindsey Davis

Sous Pastry Chef

Mikayla Schorr

Assistant General Manager

Dori Ross

Service Director

John Gardiner

Private Events Director

Taylor Bergh

Beverage Director

Gracie Barwick