

Reserve Enhancements

Caviar Service

Golden Osetra

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

Risotto

Aged Carnaroli Rice

45

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

Amuse

Royal Osetra

Wakame Granita, Cherry, Ras El Hanout
*Schramsberg, Cremant, Blanc de Blancs, Calistoga, Napa Valley,
California, 2023*

Hudson Valley Foie Gras

Strawberry Gelée, Nage
Marcel Deiss, Grasberg, Riesling, Alsace, France, 2020

Alabama Corn Tortellini

Lobster Consommé, Basil Oil
Penfolds, Bin 311, Chardonnay, Australia, 2022

Alaskan Halibut

Daikon Panaché, Shiitake Bouillon
A la Main, Grappes Entières, Rhone Valley, France 2024

Dry Aged Duck

Lavender Scented, Squash Blossom, Summer Ragù
Luddites, Shiraz Blend, Bot river, Cape South Coast,, 2021

Matsusaka Wagyu Beef +95 pp

Sommelier's Selection

Blackberry Sorrel

Lychee, Cream Cheese, Streusel

Early Summer Peach

Yuzu Panna Cotta, Sponge Cake, Corn
Royal Tokaji, Late Harvest, Hungary, 2023

Petit Fours



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