

Reserve Enhancements

Caviar

Siberian Baerri

1/2 oz 95 1 oz 175

Classic Osetra

1/2 oz 125 1 oz 205

Golden Osetra

1/2 oz 165 1 oz 275

We exclusively offer Regis Ova Caviar

Pair with:

Champagne Flight 150

or

Beluga Gold Line Vodka 40

Risotto

Black Winter Truffle

3 gs 75

Japanese Wagyu

Miyazaki 3 oz 150

Olive Fed Sanuki 2.5 oz 185

Matsusaka 2.5 oz 215

Amuse

Blue Fin Tuna, Feuille de Brick, Caviar, Lemon Crème Fraîche

Ktima Tselepos, "Amalia" Brut, Moschofilero, Peloponnese, Greece, NV

Icelandic Snow Crab Chirashi, Local Quail Yolk,
Crab Dashi Custard, Puffed Tapioca Furikake

*Izumibashi, "Black Dragonfly", Yamada Nishiki, Junmai, Kimoto,
Kanagawa, Japan, NV*

Georgia Sweet Corn Agnolotti, Huitlacoche, Foie Gras,
Yuzu Kosho Velouté

Enfield Wine Co, "Citrine", Chardonnay, Sierra Foothills, California, 2023

Poached Alaskan Sablefish, Calamari Beurre Blanc,
Chorizo, Squid Ink

Pasaeli, "6N", Karasakiz, Aegean, Turkey, 2023

Honey Lacquered Roasted Duck, Tokyo Turnips,
Huckleberry Compote

L'Arco, "Arcum", Ripasso Superiore, Veneto, Italy, 2022

Intermezzo of Lemon Verbena, Compressed Green Apple,
Olive Oil Ice Cream, Honey Granola

Yamamoto Shuzo Co. "Leona", Sparkling Yuzu Shochu, Kagoshima, Japan

Sweet Potato, Coconut Sorbet, Calamansi,
Toasted Meringue, Vanilla Mandarins

Château Les Justices, Sauternes, Graves, France, 2023

Petit Fours

Lazy Betty Tasting Menu 285
Lazy Betty Wine Pairing 205
Lazy Betty Non-Alcoholic Pairing 125

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



Chef Partners
Aaron Phillips
Ron Hsu

Chef de Cuisine
Austin Goetzman

Executive Pastry Chef
Lindsey Davis

General Manager
Shannon Dunlap

Beverage Director
Conrad C. Helms IV

Wine Director
Gracie Barwick