

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

75

A5 Matsusaka Wagyu

Ribeye, Mie Prefecture, BMS12

Summer Barley, Kinome, Black Garlic Tare-Jus

140

Amuse

Royal Ossetra

Wakame Granita, Cherry, Ras El Hanout

Schramsberg, Cremant, Demi-sec, Calistoga, Napa Valley, USA, 2022

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

Hirsch Vineyards, The Bohan-Dillon, Pinot Noir, Sonoma Coast 2023

Hudson Valley 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, 2019

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

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



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

8.18.26