

Reserve Enhancements

Caviar

Siberian Baerri

1/2 oz 95 1 oz 175

Classic Ossetra

1/2 oz 135 1 oz 215

Golden Ossetra Reserve

1/2 oz 155 1 oz 285

Pair with:

Champagne Flight 85

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

Blue Fin Tuna Roll, 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*

Honey Lacquered Roasted Duck, Tokyo Turnips,
Huckleberry Compote

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

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

Château Les Justices, Sauternes, Graves, France, 2023

Lazy Betty Tasting Menu 185

Lazy Betty Wine Pairing 125

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