

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

Truffle Risotto

Australian Winter Truffle, Aged Carnaroli Rice

75

A5 Matsusaka Wagyu

Ribeye, Mie Prefecture, BM512
Summer Barley, Kinome, Black Garlic Tare-Jus

140

Yellow Fin Tuna

"Tuna Roll", Meyer Lemon, Ossetra Caviar
Ktima Tselepos, "Amalia" Brut, Moschofilero Peloponnese, Greece, NV

Columbia River Sturgeon

Chorizo-Furikake, Calamari Beurre Blanc
Gabin et Félix Richoux, Pinot Noir, Irancy, Burgundy, France, 2021

Hudson Valley Duck

Lavender Scented, Squash Blossom, Spring Ragu
*Luddites, "Saluez le Saboteur", Red Blend, Bot River,
Western Cape, South Africa, 2021*

Matsusaka Wagyu Beef +95 pp

Scarecrow, M. Etain, Cabernet Sauvignon, Rutherford, Nappa Valley,
California, 2023

Early Summer Peach

Yuzu Panna Cotta, Sponge Cake, Corn
Bruliam, Viognier Late Harvest, Alexander Valley, California, 2024

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*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS



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

7.10..26