

Amuse

Yellow Fin Tuna

"Tuna Roll", Meyer Lemon, Ossetra Caviar
Schramsberg, Cremant, Demi-sec, Calistoga, Nappa Valley, USA, 2022

Hudson Valley Foie Gras

Strawberry Gelée, Consommé
Marcel Deiss, Grasberg, Reisling, Mosel, Germany, 2020

White Georgia Shrimp

Causa, Avocado, Aji Potato Mousseline, Pepper Relish
Racines, Chardonnay, Santa Rita Hills, California, USA, 2020

Nova Scotia Halibut

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

Hudson Valley Duck

Lavender Scented, Pithivier, Summer Ragu
Luddites, "Saluez le Saboteur", Red Blend, Bot River,
Western Cape, South Africa, 2021

Matsusaka Wagyu Beef +95 pp

Fortunate Son, 'The Diplomat' Cabernet Sauvignon, Nappa Valley,
USA, 2022

Blackberry Sorrel

Lychee, Cream Cheese, Streusel

Early Summer Peach

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

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

Reserve Enhancements

Champagne Flight 150

or

Beluga Gold Line Vodka 40

Truffle Risotto

Australian Winter Truffle, Aged Carnaroli Rice

75



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

7.24.26