Lazy Betty Tasting Menu



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

Amuse

Wakame
Cherry, Ras El Hanout, Marigold
Schramsberg, Cremant, Blanc de Blancs, Calistoga, Napa Valley, California, 2023

Golden Beet
Beet Root & Seasonal Fruit, Peanut Vinaigrette, Fried Ginger Root
Laurent Perrier, "Harmony", Demi-Sec, Champagne, France, NV

Chinese Eggplant
Caramelized Eggplant, Preserved Tomato Coulis, Calabrian Chili
Lightwell Survey, "Hinterman", Riesling Blend, Shenandoah Valley, Virginia, USA, 2020

Yukon Gold Potato
Confit Shiitake Tart, Mushroom Jus
Domaine Chapel, Gamay, Chiroubles, Beaujolais, France, 2022

Celeriac
Salt Baked Celery Root, Black Truffle Celeriac,
Charred Vegetable Demi Glace
VIK Milla Cala, Cabernet Sauvignon, Cachapoal, Chile, 2021

Apricot Butternut Squash
Maple Granola

Mango Coconut Banana
Mango Sorbet, Coconut Crumb, Banana Cake
Royal Tokaji, Late Harvest, Hungary, 2023

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

Summer 2026

Lazy Betty

Executive Chef Owner
Ron Hsu

Chef de Cuisine
Graham Rooks

Sous Chefs
Noah Baughman
Oleksii Fil
Bryce Hardison

Executive Pastry Chef
Lindsey Davis

Assistant General Manager
Dori Ross

Service Director
John Gardiner

Private Events Director
Taylor Bergh

Beverage Director
Gracie Barwick

10.2.26