

## Reserve Enhancements

### Caviar

**Siberian Baerri**  
1/2 oz 95 1 oz 175

**Classic Osetra**  
1/2 oz 125 1 oz 205

**Golden Osetra**  
1/2 oz 165 1 oz 275

*Pair with:*

**Champagne Flight 150**  
or  
**Beluga Gold Line Vodka 40**

### Risotto

**Black Winter Truffle**  
75

### Japanese Wagyu

**Olive Fed Sanuki** 3 oz 185  
**Matsusaka** 3 oz 215

## Amuse

**Cured Hamachi, Mille-Feuille, Yuzu, Kombu**  
*Ktima Tselepos, "Amalia" Brut, Moschofilero Peloponnese, Greece, NV*

**Seared Foie Gras, Banana Pain Perdu,  
Peanut Butter Mousse, Onion Jam**  
*Selbach-Oster, Riesling Auslese, Zeltlinger Schlossberg,  
Mosel, Germany, 2020*

**Ellijay Farms Mushroom and Chestnut Doppio,  
Vidalia Onion Vichysoisse, Potlikker**  
*Racines, Chardonnay, Santa Rita Hills, California, 2018*

**Poached Sturgeon, Calamari Buerre Blanc,  
Chorizo, Squid Ink**  
*Gabin et Félix Richoux, Pinot Noir, Irancy, Burgundy, France, 2019*

**Dry Aged Hudson Valley Duck, Vadouvan Tetsukabuto  
Squash, Sauce Jezebel-Brown Butter Jus**  
*Chateau Cantemerle, Bordeaux Blend, Haut-Medoc,  
Bordeaux, France, 2018*

or **Miyazaki Wagyu Beef +75 pp**  
*Col Solare, Cabernet Sauvignon, Red Mountain, Washington, USA, 2021*

## Intermezzo of Pomegranate and Brown Sugar Molasses

**Poached Pear, Caramel, Pecan Praline,  
Asian Pear Mousse and Sorbet**  
*Bruliam, Viognier Late Harvest, Alexander Valley, California, 2024*

## Petit Fours

**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



*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