

Reserve Enhancements

Caviar Service

Golden Supreme

Scallion Pancakes, Johnny Cakes,
Whipped Crème Fraîche

1/2 oz 165 1 oz 275

Pair with:

Champagne Flight 150

or

Beluga Gold Line Vodka 40

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

Alaskan Halibut

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

Sommelier's Selection

Early Summer Peach

Yuzu Panna Cotta, Sponge Cake, Corn

Bruliam, Late Harvest Viognier, Alexander Valley, California, 2024

Lazy Betty Bar Tasting Menu 185
Lazy Betty Wine 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