



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

Golden Beet

Beet Root and Green Apple, Peanut Vinaigrette, Fried Ginger Root
Laurent Perrier, "Harmony", Demi-Sec, Champagne, France, NV

Butternut Squash

Grilled Tofu Dumpling, Swiss Chard, Squash Brodo
*De Fermo, "Le Cince", Montepulciano, Cerasuolo d' Abruzzo Rosato,
Italy, 2023*

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

Blackberry Sorrel

Lychee, Cream Cheese, Streusel

Early Summer Peach

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

Petit Fours



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

6.11.26