

Reserve Enhancements

Caviar

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

Matsusaka 3 oz 185

Amuse

**Beet Root and Green Apple, Peanut Vinaigrette,
Fried Ginger, Mint**

Laurent Perrier, "Harmony", Demi-Sec, Champagne, France, NV

**Seared Foie Gras, Banana Pain Perdu,
Peanut Butter Mousse, Onion Jam**

*Selbach-Oster, Riesling, Kabinett,
Mosel, Germany, 2023*

**Himalayan Morel "Dumpling", Snow Crab,
Ramp & English Peas, Succotash**

Racines, Chardonnay, Santa Rita Hills, California, 2018

**Carmelized Eggplant, Preserved Tomato Coulis,
Calabrian Chili**

*Lightwell Survey, "Hinterman", Reisling Blend, Shenandoah Valley,
Virginia, USA, 2020*

**Dry Aged-Lavender Scented Duck,
French White Asparagus, Brown Butter Jus**

*Château Musar Hochar, Père et Fils, Cinsault Blend,
Bekaa Valley, Lebanon, 2020*

**Intermezzo of Kaffir Lime, Key Lime Curd,
Toasted Marshmallow**

**Raspberry Ganache, Hazelnut Cake, Spiced Streusel,
Raspberry-Red Currant Sorbet**

Petit Fours

Lazy Betty Tasting Menu 285
 Lazy Betty Wine Pairing 205
 Lazy Betty Elevated Wine Pairing 255
 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 Chef

Oleksii Fil

Executive Pastry Chef

Lindsey Davis

Sous Pastry Chef

Mikayla Schorr

Assistant General Manager

Dori Ross

Service Director

John Gardiner

Private Events Director

Taylor Bergh

Beverage Director

Gracie Barwick