

Reserve Enhancements

Caviar Service

Golden Ossetra

Scallion Pancakes, Johnny Cakes,
Whipped Crème Fraîche

1/2 oz 165 1 oz 275

Pair with:

Champagne Flight 150

Truffle Risotto

Australian Winter Truffle, Aged Carnaroli Rice

75

A5 Matsusaka Wagyu

Ribeye, Mie Prefecture, BM512
Summer Barley, Kinome, Black Garlic Tare-Jus

140

Amuse

Yellow Fin Tuna

"Tuna Roll", Meyer Lemon, Ossetra Caviar
Ktima Tselepos, "Amalia" Brut, Moschofilero Peloponnese, Greece, NV

Hudson Valley Foie Gras

Strawberry Gelée, Consommé
Marcel Deiss, Grasberg, Reisling, Mosel, Germany, 2020

White Georgia Shrimp

Causa, Avocado, Aji Potato Mousseline, Pepper Relish
Limited Addition, "White Crush", Willamette Valley, OR, 2024

Columbia River Sturgeon

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

Scarecrow, M. Etain, Cabernet Sauvignon, Rutherford, Nappa Valley,
California, 2023

Blackberry Sorrel

Lychee, Cream Cheese, Streusel

Early Summer Peach

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

Petit Fours

Lazy Betty Tasting Menu 285
Lazy Betty Wine Pairing 205
Lazy Betty Elevated Wine Pairing 265
Lazy Betty Non-Alcoholic Pairing 125

*See our Beverage Book for
wines by the glass and cocktails.*

All prices include a 20% service fee

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS



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