

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

or

Beluga Gold Line Vodka 40

Truffle Risotto

Australian Winter Truffle, Aged Carnaroli Rice

75

A5 Matsusaka Wagyu

Ribeye, Mie Prefecture, BMS12

Summer Barley, Kinome, Black Garlic Tare-Jus

140

Amuse

Hudson Valley Foie Gras

Strawberry Gelée, Nage

Marcel Deiss, Grasberg, Riesling, Alsace, France, 2020

Alaskan Halibut

Daikon Panaché, Shiitake Bouillon

A la Main, Grappes Entières, Rhone Valley, France 2024

Hudson Valley Duck

Lavender Scented, Squash Blossom, Summer 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

Royal Tokaji, Late Harvest, Hungary, 2019

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

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

8.27.26