

Reserve Enhancements

Caviar

Golden Ossetra
1/2 oz 165 1 oz 275

Pair with:
Champagne Flight 85
or
Beluga Gold Line Vodka 40

Risotto

Black Winter Truffle 75

Japanese Wagyu

Matsusaka 140

Blue Fin "Tuna Roll", Meyer Lemon, Ossetra Caviar

Ktima Tselepos, "Amalia" Brut, Moschofilero Peloponnese, Greece, NV

Poached Sturgeon, Calamari Beurre Blanc, Squid Ink

Gabin et Félix Richoux, Pinot Noir, Irancy, Burgundy, France, 2019

Dry Aged-Lavender Scented Duck, Stuffed Squash Blossom, Spring Ragù

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

Matsusaka Wagyu Beef +95 pp

*Col Solare, Cabernet Sauvignon, Red Mountain,
Washington, USA 2021*

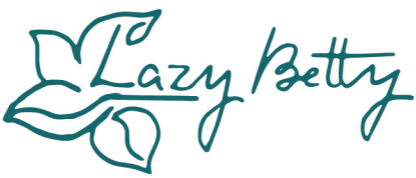
Strawberry Salsa, Vanilla Sponge, Puff Pastry, Hibiscus, Strawberry-Red Currant Sorbet

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

Lazy Betty Tasting Menu 185
Lazy Betty Wine Pairing 125
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

Aleksii 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