

Amuse

Hudson Valley Foie Gras

Strawberry Gelée, Nage

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

Alabama Corn Tortellini

Lobster Consommé, Basil Oil

*Bevan Cellars, Sauvignon Blanc, Bennett Valley, California, 2024*

Dry Aged Duck

Lavender Scented, Squash Blossom, Summer Ragu

*Luddites, "Salvez le Saboteur", Red Blend, Bot River,*

*Western Cape, South Africa, 2021*

Early Summer Peach

Yuzu Panna Cotta, Sponge Cake, Corn

*Donnafugata, Ben Rye, Zibibbo, 2022*

Petit Fours

Reserve Enhancements

Caviar Service

Golden Osetra

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

Risotto

Aged Carnaroli Rice

45

A5 Matsusaka Wagyu

Ribeye, Mie Prefecture, BMS12

Summer Barley, Kinome, Black Garlic Tare-Jus

140

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