



Lazy Betty Tasting Menu \$285
Lazy Betty Wine Pairing \$205
Lazy Betty Non-Alcoholic Pairing \$125

*See our Beverage Book for
wines by the glass and cocktails.
All prices include a 20% service fee*

Amuse

Wakame

Cherry, Ras El Hanout, Marigold
*Schramsberg, Cremant, Blanc de Blancs, Calistoga, Napa Valley,
California, 2023*

Golden Beet

Beet Root & Seasonal Fruit, Peanut Vinaigrette, Fried Ginger Root
Laurent Perrier, "Harmony", Demi-Sec, Champagne, France, NV

Chinese Eggplant

Caramelized Eggplant, Preserved Tomato Coulis, Calabrian Chili
*Lightwell Survey, "Hinterman", Riesling Blend, Shenandoah Valley,
Virginia, USA, 2020*

Yukon Gold Potato

Confit Shiitake Tart, Mushroom Jus
Domaine Chapel, Gamay, Chiroubles, Beaujolais, France, 2022

Celeriac

Salt Baked Celery Root, Black Truffle Celeriac,
Charred Vegetable Demi Glace
VIK Milla Cala, Cabernet Sauvignon, Cachapoal, Chile, 2021

Blackberry Sorrel

Lychee, Streusel

Mango Coconut Banana

Mango Sorbet, Coconut Crumb, Banana Cake
Royal Tokaji, Late Harvest, Hungary, 2023

Petit Fours



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

9.8.26