



Amuse

**Beet Root and Green Apple, Peanut Vinaigrette,  
Fried Ginger, Mint**

*Laurent Perrier, "Harmony", Demi-Sec, Champagne, France, NV*

**Grilled Tofu Dumpling, Swiss Chard, Squash Brodo**

*De Fermo, "Le Cince", Montepulciano, Cerasuolo d' Abruzzo Rosato,  
Italy, 2023*

**Caramelized Eggplant, Preserved Tomato Coulis,  
Calabrian Chili**

*Lightwell Survey, "Hinterman", Riesling Blend, Shenandoah Valley,  
Virginia, USA, 2020*

**Yukon Gold Potato and Confit Shiitake Tart,  
Mushroom Jus**

*Domaine Chapel, Gamay, Chiroubles, Beaujolais, France, 2022*

**Salt Baked Celery Root, Black Truffle Celeriac,  
Charred Vegetable Demi Glace**

*VIK Milla Cala, Cabernet Sauvignon, Cachapoal, Chile, 2021*

**Intermezzo of Kaffir Lime, Key Lime Curd,  
Toasted Marshmallow**

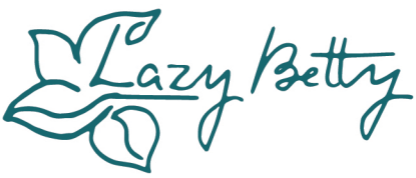
**Strawberry Salsa, Vanilla Sponge, Puff Pastry, Hibiscus,  
Strawberry-Red Currant Sorbet**

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

Petit Fours

**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*



*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