

Amuse

Yellow Fin Tuna

"Tuna Roll", Meyer Lemon, Ossetra Caviar
Schramsberg, Cremant, Demi-sec, Calistoga, Napa Valley, USA, 2022

Hudson Valley Foie Gras

Strawberry Gelée, Nage
Marcel Deiss, Grasberg, Riesling, Alsace, France, 2020

Alabama Corn Tortellini

Lobster Consommé, Basil Oil
Penfolds, Bin 311, Chardonnay, Australia, 2022

Alaskan Halibut

Chorizo-Furikake, Calamari Beurre Blanc
A la Main, Cinsault Blend, Tavel, Rhone, France, 2021

Hudson Valley Duck

Lavender Scented, Squash Blossom, Summer Ragu
Luddites, Shiraz Blend, Bot river, Cape South Coast,, 2021

Matsusaka Wagyu Beef +95 pp
Sommelier's Selection

Blackberry Sorrel

Lychee, Cream Cheese, Streusel

Early Summer Peach

Yuzu Panna Cotta, Sponge Cake, Corn
Bruliam, Late Harvest Viognier, Alexander Valley, Sonoma County, California, 2024

Petit Fours

Reserve Enhancements

Caviar Service

Golden Supreme

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, BM512
Summer Barley, Kinome, Black Garlic Tare-Jus

140

Lazy Betty Tasting Menu 285

Lazy Betty Wine Pairing 205

Lazy Betty Elevated Wine Pairing 265

Lazy Betty Non-Alcoholic 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