



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

Golden Beet

Beet Root and Green Apple, Peanut Vinaigrette, Fried Ginger Root
Laurent Perrier, "Harmony", Demi-Sec, Champagne, France, NV

Butternut Squash

Grilled Tofu Dumpling, Swiss Chard, Squash Brodo
De Fermo, "Le Cince", Montepulciano, Cerasuolo d' Abruzzo Rosato, Italy, 2023

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

Kaffir Lime

"Key Lime Pie", Curd, Toasted Marshmallow

Chilton County Strawberry

Vanilla Sponge, Hibiscus, Red Currant Sorbet
Bruliam, Viognier Late Harvest, Alexander Valley, California, 2024

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