



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 & Seasonal Fruit, Peanut Vinaigrette, Fried Ginger Root
Schramsberg, Cremant, Demi-Sec, Calistoga, California, 2022

Butternut Squash

Grilled Tofu Dumpling, Swiss Chard, Squash Brodo
*Frantz Chagnoleau, 'Clos Saint-Pancras' Macon-Villages,
Burgundy, France, 2024*

Chinese Eggplant

Caramelized Eggplant, Preserved Tomato Coulis, Calabrian Chili
Marcel Dweis, Riesling Blend, Alsace, France, 2021

Yukon Gold Potato

Confit Shiitake Tart, Mushroom Jus
G. Descombes, Gamay, Brouilly, Beajoulais, France, 2023

Celeriac

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

Apricot Butternut Squash

Maple Granola

Mango Coconut Banana

Mango Sorbet, Coconut Crumb, Banana Cake
Chateau Laribote, Sauternes, Graves, Bordeaux, France, 2022

Petit Fours



Executive Chef Owner
Ron Hsu

Chef de Cuisine
Graham Rooks

Sous Chefs
Noah Baughman
Oleksii Fil
Bryce Hardison

Executive Pastry Chef
Lindsey Davis

Assistant General Manager
Dori Ross

Service Director
John Gardiner

Private Events Director
Taylor Bergh

Beverage Director
Gracie Barwick

10.9.26