

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*

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

*Selbach-Oster, Riesling Auslese, Zeltlinger Schlossberg,
Mosel, Germany, 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**

Chalmers, Nero D'Avola, Heathcote, Australia 2021

**Intermezzo of Lemon Verbena, Compressed Green Apple,
Soursop Sorbet**

*Yamamoto Shuzo Co. "Leona", Sparkling Yuzu Shochu,
Kagoshima, Japan, NV*

**Sweet Potato, Coconut Sorbet, Calamansi,
Toasted Meringue, Vanilla Mandarins**

Château Les Justices, Sauternes, Graves, France, 2023

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*



Chef Partners
Aaron Phillips
Ron Hsu

Chef de Cuisine
Austin Goetzman

Executive Pastry Chef
Lindsey Davis

General Manager
Shannon Dunlap

Beverage Director
Conrad C. Helms IV

Wine Director
Gracie Barwick