



Lazy Betty Tasting Menu \$205
 Lazy Betty Wine Pairing \$145
 Lazy Betty Mocktail Pairing \$85

Billecart-Salmon
Champagne Flight \$85 (2oz each)

Blanc de Blancs Grand Cru
 "Les Rendez-Vous" No 3 Meunier
 "Brut Sous Bois"



See our Beverage Book for
 wines by the glass and cocktails.
 All prices include a 20% service fee

Amuse

Celery Root Bavarois, Roasted Beets, Cherry, Pickled Jimmy Nardello Pepper, Celery Root Crumble

Clos de la Briderie, Cremant de Loire Brut Puret  de Silex, Loire Valley, France, NV

Onion Tart, 24-Hour Roasted Onion Mousse, Melted Leek, Caramelized Onion Jam, Sea Lettuces

La Spinetta "Biancospino" Moscato d'Asti, Piedmont, Italy, 2021

Sacramento Delta Asparagus, Parmesan Sabayon, Ramps, Summer Herbs

Weingut Nigl "Freiheit" Gruner Veltliner, Kremstal, Austria, 2020

Roasted Onion Tortellini, Gruy re Fondue, Roasted Vegetable Glac , Roasted Cipollini, Charred Onion

Weingut Arndorfer, Vereinter Schatz, Zweigelt & Pinot Noir, Nieder sterreich Austria, 2022

Add | 1g White Alba Truffles +\$55

Add Course | White Alba Truffle Risotto +\$85

Joseph Drouhin, Pinot Noir, Cote de Beaune Villages, Burgundy, France, 2021 +\$20

Tempura-Fried Squash Blossom, Ricotta, Demi-Sec Tomatoes, Piperade, Tomato Nage, Chili Oil

Carboniste Rouge Brut, Merlot & Albarino, California 2021

Grilled King Trumpet, Mushroom Variations, Roasted Mushroom Demi-Glace

Tait Wines, "The Wild Ride" GSM Blend, Barossa Valley, Australia, 2019

Final Amuse

Coffee Chocolate Mousse, Caramel Center, Chocolate Cake, Chocolate Cr me, Amarula Ice Cream

Bodegas Barbadillo "Cuco" 12-Year-Old Oloroso Sherry, Andalucia, Spain

Petit Fours



Chef Partners

Aaron Phillips
Ron Hsu

Chef de Cuisine

Austin Goetzman

Executive Pastry Chef

Gus Castro

Sous Chef

Phillip Costas

Jr. Sous Chefs

Bryce Hardison
Graham Rooks
Daniel Gonzalez

General Manager

Shannon Dunlap

Assistant General Manager

Taylor Bergh

Wine Director

Janice Shiffler

Beverage Director

Conrad C. Helms IV