

Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancakes

Irtys River Reserve

1/2 oz \$55 1 oz \$100

Lazy Betty Reserve

1/2 oz \$75 1 oz \$140

Pair with:

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

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

Purity Vodka \$22



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

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

Amuse

Blue Fin Tuna Roll, Feuille de Brick, Lemon Creme Fraiche, Caviar, Meyer Lemon

Shrimp Causa, Avocado, Aji Amarillo Potato Mousseline, Pepper Relish, Cilantro

Add Course | Australian Truffle Risotto +\$55

Add Course | Warmed Diver Scallop, Puff Pastry, Chive Béarnaise +\$65

Black Truffle Agnolotti, Perigord Truffle, Parmesan, Truffle Vierge

Crown Roasted Dry Aged Duck, Carmelized Miso, Blackberry-Banyuls Gastrique, Foie Gras

Coconut Mousse, Blood Orange Cake, Salted Almond Crumble, Blood Orange Meringue, Coconut Sorbet

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