

**Caviar Service**

Caviar, Steamed Milk Buns, Scallion Pancakes

**Irtysk 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**

**Beluga Gold Line Vodka \$50**



**Lazy Betty Tasting Menu \$205**

**Lazy Betty Wine Pairing \$145**

**Lazy Betty Mocktail Pairing \$85**

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**

*Domaines Vinet, “Maleco” Methode Traditionnelle Mousseux, Loire Valley, France, NV*

**Foie Gras and Cherry Terrine, Grilled Radichio, Poached Endive, Roasted Ruby Beet, Oat Tuile**

*Casals Mediterranean Vermouth, Rojo, Penedes, Spain, NV*

**Yukon Gold Potato Fondant, Caviar, Smoked Roe, Chive, Crème Fraîche Fondue, Horseradish**

*Saints Hills “Posh,” Pošip, Istria, Croatia, 2019*

**Perigord Truffle Agnolotti, Truffle Vierge, Garlic, Brioche**

*Elisa Guerin, Gamay Beaujolais Villages, France, 2022*

**Add | 1g Perigord Truffles +\$55**

*Add Course | Perigord Truffle Risotto +\$75*

*Joseph Drouhin, Pinot Noir, Cote de Beaune Villages, Burgundy France, 2021*

**Charcoal Grilled Ora King Salmon, Salmon Kofta, Kasha, Basil**

*Roco Winery, Gravel Road Pinot Noir, Willamette Valley, 2021*

**Roasted Lamb Loin Crepinette, Onion Tapenade, Lamb Bordelaise, Chive Blossom Capers, Crusted Salsify**

*Tait Wines, “The Wild Ride” GSM Blend, Barossa Valley, Australia, 2019*

*Add Course | Miyazaki A5 Ribeye, Pommes Anna, Truffle Jus +\$175*

*Tenute, Silvio Nardi, Sangiovese, Brunello di Montalcino Italy, 2018 +\$40*

**Final Amuse**

**Granny Smith Apple, Frangipane, White Chocolate, Chai Tea Ice Cream**

*Robertson Winery Gewurtzraminer, Robertson, South Africa, NV*

**Petit Fours**



*Chef Partners*

Aaron Phillips  
Ron Hsu

*Chef de Cuisine*

Austin Goetzman

*Executive Pastry Chef*

Gus Castro

*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