

**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***For a limited time, add  
Uni Toast Intermezzo  
+\$35***Lazy Betty Tasting Menu \$110**  
**Lazy Betty Wine Pairing \$70**See our Beverage Book for  
wines by the glass and cocktails.  
All prices include a 20% service fee**Amuse****Sacramento Delta Asparagus, Parmesan Sabayon,  
Bottarga, Ramps, Summer Herbs***Domaine Lesuffleur, "La Folletière" Cider,  
Normandy, France, 2018***Sweet Corn Ravioli, Huitlacoche, Corn Pudding,  
Chanterelles, Cultured Butter***Arendsig "Inspirational Batch 3" Chenin Blanc, Robertson, Breede  
River Valley, South Africa, 2021***Add | 1g Australian Truffles +\$35****Add Course | Australian Truffle Risotto +\$55***Au Bon Climat "Hildegard" White Burgundy Blend,  
Santa Maria Valley, California, 2020 +\$15***Add Course | Warmed Diver Scallop, Puff Pastry,  
Chive Béarnaise +\$65***DeLille Cellars "Chaleur Blanc" Sauvignon Blanc &  
Semillon, Columbia Valley, WA, 2021, +\$15***Crown-Roasted Duck Breast, Blackberry-Banyuls Gastrique,  
Confit Duck Leg, Miso, Vol-au-Vent, Foie Gras, Chanterelles***Neal Family, Zinfandel, Rutherford Dust Vineyards,  
Napa Valley, CA, 2021***Add Course | Miyazaki A5 Ribeye, Black Truffle,  
Pommes Anna, Truffle Jus +\$175***Salcheto Vino Nobile di Montepulciano Riserva,  
Tuscany, Italy, 2018 +\$18***Orange-Vanilla Sponge Cake, Fresh Summer Berries,  
Strawberry Consommée, Coconut-Mint Sorbet, Yuzu***La Spinetta "Biancospino" Moscato d'Asti,  
Piedmont, Italy, 2021***Petit Fours**