



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

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

**Onion Tart, 24-Hour Roasted Onion Mousse,
 Melted Leek, Caramelized Onion Jam, Sea Lettuces**
*Clos Guirouilh, Gros Manseng & Petit Courbu,
 Jurançon, France, 2017*

**Roasted Beets, Amaretto, Peach Compote, Candied
 Pecans, Sorghum Tuile, Lemon Basil**
Donnafugata Ben Ryé, Passito di Pantelleria, Sicily, Italy, 2019

**Sacramento Delta Asparagus, Parmesan Sabayon,
 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*

**Char Siu Eggplant, Fermented Black Bean Vierge,
 Charred Eggplant Romesco**
*Domain Drouhin, Pinot Noir, Dundee Hills, Willamette
 Valley, OR, 2021*

**Grilled King Trumpet, Mushroom Variations,
 Roasted Mushroom Demi-Glace**
*Neal Family, Zinfandel, Rutherford Dust Vineyards,
 Napa Valley, CA, 2021*

Final Amuse

**Tropical Mousse, Chocolate, Pickled Mango,
 Lime-Whipped Ganache, Mango Sorbet**
*Santo Wines, Assyrtiko & Aidani, Vinsanto, Santorini, Greece,
 2016*

Petit Fours