



**Lazy Betty Tasting Menu \$250**  
**Lazy Betty Wine Pairing \$185**  
**Lazy Betty Non-Alcoholic Pairing \$110**  
**Clase Azul Pairing Experience \$1000**

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

**Amuse**

**Celery Root Bavarois, Roasted Beets, Cherries, Pickled Jimmy Nardello Pepper**  
*Domaine Serol, "Turbulent", Gamay, Loire Valley, France, 2023*

**Maple-Miso Lacquered Sweet Potato, Pain Perdue, Buttermilk, Pecan Gastrique, Wild Persimmon**  
*Selbach Oster, Zeltinger Schlossberg, Riesling Auslese, Mosel, Germany, 2020*

*Elevated Pairing: Château D'Yquem, Sauternes, Bordeaux, France, 2007 +\$65/\$75 1 oz*

**King Trumpet Chirashi, Grilled King Trumpet, Quail Yolk, Puffed Tapioca**  
*Alberto Orte, Vara y Pulgar, Palomino Fino and Malvasia, Spain, 2022*

**Add Course | Burgundy Truffle Risotto +\$75**  
**Molise Truffle Risotto +\$120**

**Grilled Butternut Squash, Miso Leeks, Brown Butter and Yuzu Emulsion, Smoked Cream, Chive Oil**  
*Diamantis Winery, Moschomavro, 'Magoutes Vineyard', Greece, 2021*

**Grilled King Trumpet, Mushroom Variations, Roasted Mushroom Demi-Glace**  
*Merryvale, Cabernet Sauvignon, St. Helena, Napa Valley, 2018*

**Intermezzo, Buddha's Hand Curd, Jasmine Granita, Grape Consommé Gel**

**Kumquat Entremet, Maple Ice Cream, Caramelized Walnut**  
*Honig Late Harvest, Sauvignon Blanc, Napa Valley, CA 2019*

**Petit Fours**



*Chef Partners*

Aaron Phillips  
Ron Hsu

*Chef de Cuisine*

Austin Goetzman

*Executive Pastry Chef*

Keely Moore

*Sous Chefs*

Bryce Hardison  
Graham Rooks  
Daniel Gonzalez

*Jr. Sous Pastry Chef*

Adam Hart

*General Manager*

Shannon Dunlap

*Assistant General Manager*

Taylor Bergh

*Assistant Manager*

Dori Ross

*Manager Liason*

John Gardiner

*Beverage Director*

Conrad C. Helms IV

*Wine Director*

Gracie Barwick

*Sommelier*

Brian McRae