

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, NV
 Brut Rose, 2010
 "Brut Sous Bois", NV

Beluga Gold Line Vodka \$40



Lazy Betty Tasting Menu \$225
Lazy Betty Wine Pairing \$165
Lazy Betty Non-Alcoholic Pairing \$100

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

Amuse

Cured Hiramasa, Frog's Hollow Stone Fruit, Green Peanut and Shoyu Emulsion, Crispy Ginger
Hermann J. Wiemer, Cuvee Brut, Seneca Lake, NY, 2019

Seared Hudson Valley Foie Gras, Sweet Potato Pain Perdu, Buttermilk, Pecan Gastrique, Wild Persimmon
Château Laribotte, Sauternes, Graves, Bordeaux, France, 2022

Matsutake Chirashi, Poached Scarlett Crab, Grilled Matsutake, Crab Dashi Custard, Quail Yolk, Puffed Tapioca
Vara y Pulgar Blanco, Palomino Fino, Jerez, Spain, 2022

Add Course | Burgundy Truffle Risotto +\$65
Domaine Faiveley, "Vielilles Vignes", Pinot Noir, Mercery, Burgundy, France, 2021 +\$20

Add-on: White Truffles, Molise, Italy +\$45 per gram

Add Course | Warmed Diver Scallop, Puff Pastry, Chive Béarnaise +\$65
Donnafugata, "Sul Vulcano", Mount Etna, Sicily, Italy, 2021 +\$20

Poached Icelandic Cod, Calamari Beurre Blanc, Chorizo, Squid Ink, Allium Blooms
Anne Amie Vineyards, "Passetoutgrain", Willamette, Oregon, 2023

Degustation Of Stone Axe Beef, Black Truffle Pierogi, Bone Marrow Poached Brussels, Onion Blossom Caper, Habanada Jam
Penfolds, Bin 389, Cabernet Shiraz, South Australia, 2020

Final Amuse

Pear, Caramel, Brown Butter, Chamomile
Badia a Coltibuono, Vin Santo Del Chianti Classico, Tuscany, Italy, 2015

Petit Fours



Chef Partners

Aaron Phillips

Ron Hsu

Chef de Cuisine

Austin Goetzman

Executive Pastry Chef

Keely Moore

Jr. Sous Chefs

Bryce Hardison

Graham Rooks

Daniel Gonzalez

General Manager

Shannon Dunlap

Manager Liason

John Gardiner

Assistant General Manager

Taylor Bergh

Beverage Director

Conrad C. Helms IV

Sommelier

Gracie Barwick

Wine Stewards

Marlo Mauricio

Brian McRae