



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

Celery Root Bavarois, Roasted Beets, Cherry, Pickled Jimmy Nardello Pepper, Celery Root Crumble
Champagne Collet, Art Deco, Brut Rose, NV

Maple-Miso Lacquered Sweet Potato, Pain Perdue, Buttermilk, Pecan Gastrique, Wild Persimmon
Château Laribotte, Sauternes, Graves, Bordeaux, France, 2022

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

Add Course | Burgundy Truffle Risotto +\$65
Domaine Pierre Gelin, Pinot Noir, Côte-d'Or France, 2022 +\$20

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

Grilled Butternut Squash, Miso Leeks, Brown Butter and Yuzu Emulsion, Smoked Cream, Chive Oil
Anne Amie Vineyards, "Passetoutgrain", Willamette, Oregon, 2023

Grilled King Trumpet, Mushroom Variations, Roasted Mushroom Demi-Glace
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