

Indulgences

Caviar

Siberian Baerri
1/2 oz 95 1 oz 175

Classic Osetra
1/2 oz 135 1 oz 215

Golden Osetra
1/2 oz 155 1 oz 285

We exclusively offer Regis Ova Caviar

Pair with:

Grower Champagne Flight 85

or

Beluga Gold Line Vodka 40

Truffles

White Alba Truffle Risotto
3 grams 125
5 grams 175

Japanese Wagyu

Olive Fed Sanuki 2.5 oz 215
Kobe Hyogo Tajima 3 Oz 245

Lazy Betty Tasting Menu 350

Lazy Betty Wine Pairing 225

All prices include a 20% service fee

See our Beverage Book for
wines by the glass and cocktails.

Amuse

Bollinger, "La Grand Année", Brut, Champagne, France, 2015

Hamachi Tartar

Hearts of Palm • Ossetra

*Weingut Jurtschitsch "Loiserberg", Grüner Veltliner, Reserve Erste Lage,
Kamptal, Austria, 2021*

Foie Gras

Rum Cake • Banana Macadamia

Trimbach, Gewurztraminer, Vendanges Tardives, Alsace, France, 2017

Lobster en Croûte

Bearnaise

*Lingua Franca, Chardonnay, Bunker Hill Estate, Willamette Valley,
Oregon, 2022*

Sablefish

Truffle • Artichoke

Michel Magnien, Pinot Noir, Gevrey Chambertin, Burgundy, France, 2022

Hokkaido Beef

Black Garlic

Tenuta Sette Cieli "Indaco", Bolgheri, Tuscany, Italy, 2020

Chocolate Sponge

Berry • Currant

Pablo Fallabrino, "Alcyone", Tannat, Uruguay, NV

Petits Fours



CHEF PARTNERS
AARON PHILLIPS
RON HSU

CHEF DE CUISINE
AUSTIN GOETZMAN

EXECUTIVE PASTRY CHEF
LINDSEY DAVIS

GENERAL MANAGER
SHANNON DUNLAP

BEVERAGE DIRECTOR
CONRAD C. HELMS IV

WINE DIRECTOR
GRACIE BARWICK

12.31.25