



LAS VEGAS

DINNER • FALL 2021

FOR THE TABLE

WOOD OVEN BAKED BRIE French baguette, fermier brie, truffle honey, truffle butter, shaved truffle	26	PURPLE & BLUE SALAD roasted beets, blueberries, grapes, red cabbage, cucumber, buffalo milk blue cheese, pistachio, aged balsamic, olive oil	27
TRUFFLE CAESAR SALAD heirloom tomato, butter lettuce, artisan romaine, moliterno truffle pecorino, shaved garlic crouton, truffle caesar dressing	28	*BLUEFIN TUNA CRUDO lightly cured tuna loin, mixed heirloom tomato, watermelon, Jennifer Fisher spicy salt, tomato water gazpacho	30
FALL BURRATA honey nut squash, pine nut & date condiment, apple, pomegranate, petite baby green, grilled country bread	28	AVOCADO GEM hass avocado, baby gem lettuce, breakfast radish, tarragon, green goddess dressing	28
GRILLED OCTOPUS chorizo spiced Spanish octopus, roasted heirloom carrots, pea tendrils, lime crème fraîche, black garlic mole	29	*STEAK TARTARE prime tenderloin, Calvisius caviar, pickled spring onions, pommes maxim, charred leek aioli	48

PIZZETTA

TRUFFLE PIZZETTA porcini truffle purée, truffle oil, buffalo mozzarella, arugula	26
BUFALINA PIZZETTA tomato sauce, buffalo mozzarella, sweet pickled chili, basil	22
AU FROMAGE PIZZETTA mozzarella cheese, tomato sauce	19
SMOKED SALMON & CAVIAR PIZZETTA Calvisius Caviar, smoked salmon, leek crème fraîche, pickled fennel	40
PROSCIUTTO PIZZETTA Prosciutto di Parma, housemade tomato sauce, buffalo mozzarella, basil, wild arugula	26

WALLY'S CLASSICS

*WALLY BURGER American wagyu burger, Old Amsterdam gouda, heirloom tomato, caramelized onions, Wally's sauce, housemade brioche bun, pommes frites	32
*WAGYU NY STEAK FRITES American wagyu 19oz NY strip, glazed cipollini onion, béarnaise sauce, pommes frites	95
*WAGYU BONE-IN RIBEYE rosewood 32oz bone in wagyu ribeye, broccolini, twice fried smashed potatoes, bone marrow brûlée, shaved truffle	200
*PORTERHOUSE 32oz prime porterhouse, twice fried smashed potatoes, mushroom bordelaise	150
WALLY'S HUNDRED DOLLAR CHICKEN smashed fingerling potatoes, broccoli, truffle chicken jus, shaved truffle	100

ENTREES

*STRIPED BASS wood oven roasted striped bass, squash tian, baby roasted eggplant, heirloom cherry tomatoes, fresh tomato vinaigrette	40
TRUFFLE BOLOGNESE veal & truffle ragu bianco, vesuviotti pasta, aged parmesan, shaved truffle	38
*TIGER PRAWNS grilled whole tiger prawns, wilted baby spinach, wild mushrooms, creole spiced prawn jus	48
*LAMB CHOPS grilled California lamb porterhouse, roasted baby eggplant, chickpea panisse, black sesame tahini, green herb chermoula	75
*KUROBUTA PORK CHOP 16 oz kurobuta pork chop, roasted apple, crispy brussels sprouts, celery root puree, tarragon balsamic vinaigrette	54
TRUFFLE LENTILS ragout of French green lentils, English peas, truffle butter, shaved truffle	30

SIDE DISHES

CHARRED BROCCOLINI arrow leaf spinach, crispy garlic chips, lemon garlic bagna cauda	16
MARKET VEGETABLES grilled fall market vegetables, cherry tomatoes, squash, shaved vegetables, fava bean pesto	16
MOROCCAN CAULIFLOWER pan-roasted mixed cauliflower, ras el hanout, preserved lemon purée, almonds, sultanas	24
TRUFFLE POMMES FRITES grated parmesan, shaved truffle	22
TWICE-FRIED SMASHED FINGERLING POTATOES	15

DESSERTS

PB&J peanut butter panna cotta, blueberry currant jam, grape granita, almond brittle, hazelnut gelato	15	CHOCOLATE CARAMEL craquelin choux, salted caramel gelato, cocoa chantilly, "double" chocolate sauce	16
CHOCOLATE BOARD assortment of seasonal dark & milk chocolates, fresh fruit	29	APPLE & PEAR CRUMBLE caramelized apples & pears, almond spice cake, butter-scotch, cinnamon spice crumble, butter pecan gelato	16

Executive Chef: Eric l'Huillier
Wine Director: Michael Rone

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of food-borne illness, especially if you have certain health conditions.