



BEVERLY HILLS

DINNER • JANUARY 2019

<b>CAVIAR</b>			
WE PROUDLY SERVE CALVISIUS CAVIAR • AVAILABLE IN 28G, 50G, AND 125G PORTIONS SERVED WITH FRESH ACCOUTREMENTS, CREME FRAICHE AND POTATO BLINI			
<b>OSCIETRA IMPERIAL GOLD</b>	<b>SEVRUGA</b>	<b>OSCIETRA ROYAL</b>	<b>SIBERIAN ROYAL</b>
<i>Exclusive to Wally's</i> large golden beads with umami flavors of pine nuts, pecans and seafoam brine	small black to light gray beads, soft eggs reminiscent of anchovies	large golden amber beads with rich, creamy, bright notes	small light gray beads with succulent, savory flavors of cured meat and dried fruit
250 • 415 • 975	190 • 305 • 700	175 • 280 • 640	120 • 180 • 395

**FOR THE TABLE**

<b>BRUSSELS - SPROUTS</b> • roasted brussels sprouts, French feta, pine nuts, dandelion greens, cilantro pesto	17
<b>BURRATA</b> • imported buffalo milk burrata, pomegranate seeds, red endive, persimmon, pomegranate vinaigrette	19
<b>AVOCADO &amp; CITRUS</b> • hass avocado, cara cara orange, satsuma tangerine, oro blanco, clementine, roasted gold beets, citrus miso dressing	25
<b>PURPLE AND BLUE SALAD</b> • roasted beets, blueberry, pickled cucumber, grapes, red cabbage, buffalo milk blue cheese, pistachio, balsamic and olive oil	19
<b>DUCK CONFIT SALAD</b> • fingerling potato, mache, frisée, truffle vinaigrette	28
<b>BONE MARROW POT AU FEU</b> • dry aged beef consume, bone marrow, shaved rib eye cap, tiny root vegetable	25
<b>GREEN LENTILS DU PUY RAGOUTÉ</b> • truffle butter, english peas, french sea salt	26
<b>OCTOPUS PIBIL</b> • charred octopus pibil sauce, panisse, heart of palm, frisée and radish salad	25
<b>WAGYU STEAK TARTARE</b> • wagyu, truffle-tarragon aioli, toasted baguette, wild mushroom	24
<b>HOUSE MADE SPAGHETTI</b> • garlic cacio e pepe, green tomato jam, watercress	27
<b>BLACK TRUFFLE TORTELLINI</b> • roasted chestnuts, brown butter, Périgord black truffle	52
<b>OVEN ROASTED SEASONAL MARKET VEGETABLES</b> • basil, olive oil	15
<b>TRUFFLE POMME FRITES</b> • grated parmesan, shaved Burgundy truffle	22
<b>POMME FRITES</b> • Wally's housemade ketchup	9
<b>TWICE FRIED SMASHED FINGERLING POTATOES</b> • truffle salt	14

**MAIN COURSES AND DISHES FOR TWO OR MORE**

<b>WALLY BURGER</b> • wagyu beef, old amsterdam cheese, heirloom tomato, caramelized onions, lettuce, Wally's sauce, housemade ketchup, pomme frites	28
<b>GRASS FED PRIME RIBEYE</b> • cipollini onions, béarnaise sauce, pomme frites	45
<b>PORK CHOP</b> • spiced rubbed pork chop, blood orange sweet & sour sauce, baby bok choy	38
<b>OCEAN TROUT</b> • kuri squash citrus purée, savoy cabbage, buddha's hand vegetable jus, trout roe	44
<b>ROASTED HERITAGE GALLUS BRUN BONE-IN WHOLE CHICKEN</b> • smashed fingerling potatoes, broccolini, albufera sauce	100
<b>LAMB RACK</b> • double chop, violet mustard, sweet potato gratin, swiss chard, huckleberry jus	47
<b>THE CASSEROLE</b> • inspired by classic French cuisine	MP
<b>WOOD OVEN BAKED FRENCH SEA BASS</b> • burnt lemon, blistered cherry tomatoes, seasonal vegetables	MP
<b>ASPEN RIDGE RANCH 'NEVER-EVER PROGRAM' BEEF</b> • chef's cuts; mashed potatoes, mushroom bordelaise	MP

General Manager: Thibaud Duccini