



BEVERLY HILLS

DINNER • OCTOBER 2018

<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</b> <i>Exclusive to Wally's</i>	<b>SEVRUGA</b>	<b>OSCIETRA ROYAL</b>	<b>SIBERIAN ROYAL</b>
large black 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
220 • 360 • 840	190 • 305 • 700	175 • 280 • 640	120 • 180 • 395

**FOR THE TABLE**

<b>AVOCADO - MANGO</b> • crusted red quinoa hass avocado, mango, togarashi pepper, forbidden rice ponzu	16
<b>BURRATA &amp; BROCCOLI</b> • broccoli & kale, roasted tomato sourdough croutons	19
<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>RABBIT RILLETES, SAGE &amp; PEAR</b> • bloomed white truffle mustard, wood oved baked barlet pear, grilled sage	34
<b>FIG &amp; SPECK</b> • deep dish pizza, fig jam, fresh goat cheese, roasted pepper, chili spiced marcona almond	22
<b>GREEN LENTILS DU PUY RAGOUTÉ</b> • truffle butter, english peas, french sea salt	26
<b>FOIE GRAS TORCHON "TRADITION"</b> • Duck Hudson Valley foie gras, strawberry saba jam, hemp seeds, brioche toast	28
<b>OCTOPUS PIBIL</b> • charred Octopus Pibil sauce, panisse, heart of palm, frisée and radish salad	25
<b>WAGYU STEAK TARTARE</b> • foie gras, truffle-tarragon mayonnaise, toasted baguette	24
<b>HOUSE MADE SPAGHETTI</b> • garlic cacio e pepe, green tomato jam, watercress	27
<b>SWEET CORN AGNOLOTTI &amp; WHITE TRUFFLE</b> • cucumber, chive sauce, brown butter	95
<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>TURBOT SOUBISE - DASHI</b> • green onion sweet potato dashi, grilled chanterelle mushrooms	44
<b>ROASTED HERITAGE GALLUS BRUN BONE-IN WHOLE CHICKEN</b> • smashed fingerling potatoes, broccolini, albufera sauce	100
<b>SONOMA LAMB</b> • marinated lamb leg, garlic parsley, grilled sourdough bread, tomato, tarbais beans red pearl onion, greek yogurt	45
<b>THE CASSEROLE</b> • inspired by Chef David's childhood 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

Executive Chef: David Féau  
Wine Director: Matthew Turner  
General Manager: Thibaud Duccini