FOR THE TABLE
WOOD OVEN BAKED BRIE
French baguette, fermer brie, truffle honey, truffle butter, shaved truffle

TRUFFLE CAESAR SALAD
belgium endive, butter lettuce, fava beans, radish, moliterno truffle pecorino, shaved garlic crouton, truffle caesar dressing

IMPORTED BURRATA
imported buffalo milk burrata, crushed fava bean pesto, tempura squash blossom, grilled country bread

STEAK TARTARE
prime tenderloin, Calvisius caviar, pickled spring onion, pommes maxim, charred leek aioli

PIZZETTA
TRUFFLE PIZZETTA
porcino truffle puree, truffle oil, buffalo mozzarella, arugula

BUFALINA PIZZETTA
tomato sauce, buffalo mozzarella, sweet pickled chili, basil

AU FROMAGE PIZZETTA
mozzarella cheese, tomato sauce

LOBSTER PIZZETTA
spice rubbed Maine lobster, squash blossoms, fontina, fennel ricotta, lobster marinara

PROSCIUTTO PIZZETTA
Prosciutto di Parma, housemade tomato sauce, buffalo mozzarella, basil, wild arugula

WALLY’S CLASSICS
TRUFFLE LENTILS
ragout of French green lentils, English peas, truffle butter, shaved truffle

WALLY BURGER
American wagyu burger, Old Amsterdam gouda, heirloom tomato, caramelized onions, Wally’s sauce, housemade brioche bun, pommes frites

WAGYU NY STEAK FRITES
American NY strip, glazed cipollini onion, béarnaise sauce, pommes frites

TOMAHAWK
40 day dry age bone-in ribeye, pomme puree, French style green beans, bone marrow red wine jus

FLEISCHER’S AGED RESERVE
60 day dry age custom cuts, twice fried smashed potatoes, grilled ramp butter, mushroom bordelaise

ROASTED BONE-IN WHOLE CHICKEN
smashed fingerling potatoes, broccoli, truffle chicken jus, shaved truffle

DESSERTS
WHITE CHOCOLATE PANNA COTTA
Harry’s berries strawberries, pudwill farms black & raspberry, strawberry sorbet, crispy violet meringue

CHERRY TART
tart cherry & pistachio tart, crispy phyllo, pistachio nougatine, amarena cherry, pistachio gelato

ENTREES
ALASKAN HALIBUT
baby heirloom carrots, charred Japanese leeks, grilled ramps, heirloom carrot romesco sauce

KING SALMON
grilled king salmon, white asparagus, braised artichoke, petit peas, sunchoke chervil puree, lemon beurre blanc

RACK OF LAMB
double cut Colorado lamb chop, date & mint crust, crispy potato pomme anna, sugar snap peas, green garlic

BBQ DUCK
hibiscus grilled duck breast, cherrywood smoked duck liver, crispy confit leg riz rouge, cherry bbq jus

PORK CHOP
berkshire heritage chop, grilled chanterelles, shishito peppers, perilla wrapped green asparagus, jalapeno koshu, white soy jus natural

TRUFFLE BOLOGNESE
veal & truffle ragu bianco, vesuviotti pasta, aged parmesan, shaved truffle

PORCINI CAPPELLETTI
porcini & ricotta cappelletti, braised artichokes, porcini mushroom ragout, confit tomatoes, parmesan frico

SIDE DISHES
GRILLED ASPARAGUS
jumbo asparagus, wild mushrooms, grilled spring onion salsa verde

BRUSSELS SPROUTS
roasted baby brussels sprouts, candied pecans, roasted grapes, sunchoke, saba

MOROCCAN CAULIFLOWER
pan-roasted mixed cauliflower, ras el hanout, preserved lemon purée, almonds, sultanas

TRUFFLE POMMES FRITES
grated parmesan, shaved truffle

TWICE-FRIED SMASHED FINGERLING POTATOES
truffle salt