### FOR THE TABLE

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

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

#### WOOD OVEN BAKED BRIE
- French baguette, fermented brie, truffle honey,
  truffle butter, shaved truffle

#### HAMACHI CRUDO
- sliced premium hamachi, green mango, jicama, lime, mint,
  basil, thai infused coconut water

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

#### GRILLED OCTOPUS
- chorizo spiced Spanish octopus, roasted heirloom carrots,
  pea tendrils, lime crème fraîche, black garlic mole

### SALADS

#### PURPLE & BLUE SALAD
- roasted beets, blueberries, grapes, red cabbage,
  pickled cucumber, buffalo milk blue cheese,
  pistachio, aged balsamic, olive oil

#### AVOCADO GEM
- hass avocado, baby gem lettuce, breakfast radish,
  tarragon, green goddess dressing

#### LOBSTER SALAD
- poached Maine lobster, butter lettuce, avocado,
  quinoa, tomato vinaigrette

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

#### CHOPPED CHICKEN SALAD
- artisan romaine, avocado, pumpkin seed, drake farm goat cheese,
  roasted winter squash, cilantro lime vinaigrette

### SANDWICHES

#### WALLY’S HERO
- genoa, capicola, mortadella, prosciutto, provolone,
  tomatoes, greens, pepperoncini, mayo,
  mustard, olive oil, balsamic vinegar, ciabatta roll

#### GRILLED TUNA MELT
- albacore tuna salad, aged gruyère, brioche

#### TURKEY CLUB
- roasted turkey breast, bacon, heirloom roasted tomatoes,
  avocado, dijon aioli

#### PROSCIUTTO CAPRESE
- prosciutto di parma, heirloom tomato, buffalo mozzarella,
  wild arugula, basil pesto, ciabatta roll

#### SAUCISSON SEC
- French pork garlic sausage, shaved gruyère, cornichon,
  European style butter, French baguette

#### TRUFFLE GRILLED CHEESE
- truffle cow & sheep’s milk cheese, truffle bechamel,
  grilled country bread

### PIZZETTA

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

#### TRUFFLE PIZZETTA
- porcini truffle purée, truffle oil, buffalo mozzarella, arugula

#### PROSCIUTTO PIZZETTA
- prosciutto di Parma, housemade tomato sauce, buffalo mozzarella,
  basil, wild arugula

#### LOBSTER PIZZETTA
- spice rubbed Maine lobster, squash blossoms, fontina,
  fennel raita, lobster marinara

#### AU FROMAGE PIZZETTA
- mozzarella cheese, tomato sauce

### SIDE DISHES

#### TRUFFLE POMMES FRITES
- grated parmesan, shaved truffle

#### BRUSSELS SPROUTS
- roasted brussels sprouts, winter squash batons, sweet potato,
  sunchoke chips, black garlic molasses

#### TRUFFLE LENTILS
- ragout of French green lentils, English peas, truffle butter,
  shaved truffle

#### TWICE-FRIED SMASHED FINGERLING POTATOES
- truffle salt

#### GRILLED ASPARAGUS
- jumbo asparagus, wild mushrooms, grilled spring onion salsa verde