



## LAS VEGAS

DINNER • JULY 2021

### FOR THE TABLE

#### WOOD OVEN BAKED BRIE

French baguette, fermier brie, truffle honey, truffle butter, shaved truffle

#### TRUFFLE CAESAR SALAD

heirloom tomato, butter lettuce, artisan romaine, moliterno truffle pecorino, shaved garlic crouton, truffle caesar dressing

#### PEACH CAPRESE

imported buffalo milk mozzarella, summer peach, basil, grilled country bread, aged balsamic

#### GRILLED OCTOPUS

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

24 **PURPLE & BLUE SALAD** 25  
roasted beets, blueberries, grapes, red cabbage, pickled cucumber, buffalo milk blue cheese, pistachio, aged balsamic, olive oil

26 **HAMACHI CRUDO** 30  
sliced premium hamachi, honeydew melon, summer cucumber, lime, Jennifer Fisher spicy salt, thai infused coconut water

27 **AVOCADO GEM** 26  
hass avocado, baby gem lettuce, breakfast radish, tarragon, green goddess dressing

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### PIZZETTA

#### TRUFFLE PIZZETTA

porcini truffle purée, truffle oil, buffalo mozzarella, arugula

#### BUFALINA PIZZETTA

tomato sauce, buffalo mozzarella, sweet pickled chili, basil

#### AU FROMAGE PIZZETTA

mozzarella cheese, tomato sauce

#### SQUASH BLOSSOM PIZZETTA

buffalo milk mozzarella, marinated summer squash, squash blossoms, basil pistou

#### PROSCIUTTO PIZZETTA

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

### SIDE DISHES

#### CHARRED BROCCOLINI

arrow leaf spinach, crispy garlic chips, lemon garlic bagna cauda

#### GRILLED MARKET VEGETABLES

grilled summer market vegetables, cherry tomatoes, shelling beans, fava bean pesto

#### 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

### ENTREES

24 **KING SALMON** 38  
golden chanterelles, sweet corn puree, piquillo peppers, salmon roe, brown butter toasted almonds

20 **TRUFFLE BOLOGNESE** 35  
veal & truffle ragu bianco, vesuviotti pasta, aged parmesan, shaved truffle

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### WALLY'S CLASSICS

22 **TRUFFLE LENTILS** 28  
ragout of French green lentils, English peas, truffle butter, shaved truffle

24 **WALLY BURGER** 30  
American wagyu burger, Old Amsterdam gouda, heirloom tomato, caramelized onions, Wally's sauce, housemade brioche bun, pommes frites

16 **WAGYU NY STEAK FRITES** 95  
American wagyu 19oz NY strip, glazed cipollini onion, béarnaise sauce, pommes frites

18 **WAGYU TOMAHAWK** MP  
rosewood 36oz bone in tomahawk ribeye, French market beans, pommes puree, bone marrow brûlée

22 **FLEISCHER'S DRY AGED RESERVE** MP  
custom 60 day dry aged chef steaks, twice fried smashed potatoes, mushroom bordelaise

22 **WALLY'S HUNDRED DOLLAR CHICKEN** 100  
smashed fingerling potatoes, broccoli, truffle chicken jus, shaved truffle

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### DESSERTS

#### PEACHES & CREAM

market peaches, almond peach blondie, vanilla mousse, peach tea syrup, almond crumble, peach gelato

#### WATERMELON STRAWBERRY

harry's berries strawberries, frozen yellow watermelon, strawberry consume, watermelon granita, strawberry sorbet

16 **CHOCOLATE CARAMEL** 16  
craquelin choux, salted caramel gelato, cocoa chantilly, "double" chocolate sauce

16 **PLUM CRUSTATA** 16  
caramelized puff pastry, market figs, plum gel, pistachio gelato

General Manager: Laurent Gallais-Pradal  
Executive Chef: Eric l'Huillier  
Wine Director: Michael Rone