



SANTA MONICA

DINNER • DECEMBER 2018

FOR THE TABLE

- WAGYU STEAK TARTARE 24
foie gras, truffle tarragon mayo,
toasted baguette

GREEN LENTILS DU PUY 26
ragout, sweet peas, truffle butter

BURRATA 19
imported buffalo milk burrata, pomegranate,
persimmon, treviso, shaved pear,
pomegranate molasses

- PURPLE & BLUE SALAD 19
roasted beets, blueberries, grapes, red cabbage
pickled cucumber, buffalo milk blue cheese,
pistachio, balsamic and olive oil

ENDIVE & CITRON 14
kabocha squash, sunflower seeds, roquefort cheese,
candied walnut

WOOD OVEN BAKED BRIE 19
french baguette, fermier brie, truffle honey,
truffle butter, shaved burgundy truffle

ROBATA BAR

- WAGYU RIB EYE 18
beer batter sage beignet, avocado, cress

OCTOPUS PIBIL 25
charred octopus Pibil Sauce, panisse, heart of palm,
frisée and radish salad

LAMB CHOP 20/pc
merguez, fork mashed fava beans

SPINY LOBSTER 29
grilled half tail, yuzu kosho herb sauce,
baby kale

LETTUCE CUP & MATSUTAKE MUSHROOM 7
butter lettuce cup, grilled matsutake mushroom,
kabocha squash

BLUEFIN TUNA 15
jicama, coconut lime salsa

MUSHROOM AND CLAMS 18
steamed cauliflower mushroom,
curried carrot, manilla clams

PIZZA & PASTA *all house made

- BUFALINA PIZZA 18
tomato sauce, buffalo mozzarella,
sweet pickled chili, basil

TRUFFLE PIZZA 19
porcini truffle purée, truffle oil, buffalo mozzarella,
arugula

CARBONARA PIZZA 18
jalapeños crema, mozzarella, cotto ham,
mushrooms, scallions, 64° poached egg

PROVENÇALE PIZZA 16
marciano estate olive tapenade,
heirloom cherry tomatoes, chili flakes,
grana padano

AGNOLOTTI 26
quattro formaggio, artichoke, lemon sauce

HOUSE-MADE SPAGHETTI 27
garlic cacio e pepe, green tomato jam, watercress

WALLY'S CLASSIC

- WALLY'S BURGER 28
wagyu beef, old amsterdam, heirloom tomato,
caramelized onions, organic greens, wally's sauce,
housemade ketchup, pommes frites

GRASS FED RIB EYE 45
cipollini onions, bearnaise sauce, pomme frites,
wally's ketchup

WOOD OVEN BAKED FRENCH SEABASS MP
burnt lemon, blistered cherry tomatoes,
seasonal vegetables

ROASTED HERITAGE GALLUS 100
BONE-IN WHOLE CHICKEN
smashed fingerling potatoes, broccolini, albufera sauce

ROTISSERIE

- SONOMA LAMB 59
double double, 10 oz., sorrel shelling beans ragout

Aspen Ridge -CO - CHEF CUT MP
cook at your convenience, mushroom bordelaise,
mashed potatoes

SIDE DISHES

- Truffle Pommes Frites 22
Pommes Frites 9
Twice-Fried Smashed Fingerling Potatoes, truffle salt 14
Green Beans, parsley 12
Collard Greens, roasted garlic tomato 11

Wine Director: Matthew Turner
General Manager: Rod York Bonios