FOR THE TABLE

WAGYU STEAK TARTARE
wagyu, truffle tarragon aioli, wild mushroom, shaved bone marrow, toasted baguette

BURRATA
imported buffalo milk burrata, wild arugula, san daniele prosciutto, blackberries, grilled 5 grain, saba

CRAB & AVOCADO
dungeness crab salad, hass avocado, mango, citrus dressing

WOOD OVEN BAKED BRIE
French baguette, fermier brie, truffle honey, truffle butter, shaved truffle

THE GRILL

PORK BACON CHOP
stuffed buckwheat crepe, onion soubise, pea tendrils, prune bbq jus

LAMB CHOPS
harissa rubbed double chop, lamb shoulder marguez, baby tomatillo, mogette bean cassoulet

GRILLED OCTOPUS
black garlic mole, roasted sweet potato, pea tendrils, lime crème fraîche

KING SALMON
grilled king salmon, coconut rice, vadouvan sauce brunoise, arrow leaf spinach, tahitian squash

JOHN DORY CROSTILLANT
orchard morels, vegetable ragout, garlic chive jus de cresson

WALLY’S CLASSICS

WALLY BURGER
wagyu beef, Old Amsterdam gouda, heirloom tomato, caramelized onions, organic greens, Wally’s sauce, pommes frites

PRIME RIB EYE
cipollini onions, béarnaise sauce, pommes frites

GREEN LENTILS DU PUY
ragout, sweet peas, truffle butter

DRY AGED TOMAHAWK RIBEYE
charred broccoli, bone marrow, pomme maxim

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

ROTISSERIE

ROASTED HALF DUCK
seared breast and confit leg, mandarin sauce a l’orange, braised endive, baby Tokyo turnips, crispy fingerlings

WHOLE BRAISED SHORTRIB
nantes carrots, sorrel gnocchi, horseradish, bone marrow persillade

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

PIZZETTA & PASTA

RICOTTA PIZZETTA
prosciutto cotto, wild mushrooms, cherry tomato, spring onion, arugula

TRUFFLE PIZZETTA
porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula

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

AU FROMAGE PIZZETTA
mozzarella cheese, tomato sauce

SALAMI PICANTE PIZZETTA
dry cured spicy salami, pimpamla chorizo, castelvetrano olive, buffalo mozzarella, tomato sauce

PARMESAN CAVATELLI
cauliflower mushroom, meyer lemon, MP fava leaves, lemon thyme infusion

HOUSEMADE SPAGHETTI
MP mixed peppercorn cacio e pepe, red wine aged pecorino, garlic honey

SIDE DISHES

TRUFFLE POMMES FRITES
grated parmesan, shaved truffle

POMMES FRITES
Wally’s ketchup

TWICE-FRIED SMASHED FINGERLING POTATOES
truffle salt

ROASTED BRUSSELS SPROUTS
roasted sunchoke, sweet potato, goat cheese, black garlic molasses

GRILLED BROCCOLINI
toasted garlic, burnt lemon

MARKET VEGETABLES
farmers market vegetables, opal basil, shaved vegetables

General Manager: Mina Jones
Executive Chef: Ryan Kluver
Chef de Cuisine: Alan Martinez