FOR THE TABLE

WOOD OVEN BAKED BRIE
French baguette, fermier 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
porcini truffle puree, truffle oil, buffalo mozzarella, arugula

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

AU FROMAGE PIZZETTA
mozzarella cheese, tomato sauce

ARTICHoke PIZZETTA
braised & marinated artichokes, nicoise olives, leek & garlic cream, French feta

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, pomme 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, farmer’s market stone fruit, strawberry sorbet, honeycomb meringue tuile

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

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Executive Chef: Ryan Kluver
Chef de Cuisine: Alan Martinez

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

05.13.2021