



SANTA MONICA

DINNER • SEPTEMBER 2020

FOR THE TABLE

- WOOD OVEN BAKED BRIE
French baguette, fermier brie, truffle honey, truffle butter, shaved truffle
BURRATA
imported buffalo milk burrata, heirloom tomato, French market beans, raspberry, basil, smoked sea salt
GRILLED OCTOPUS
spice grilled Spanish octopus, Maui onion, heirloom tomato, sesame leaf lettuce wrap, black garlic mole
SCALLOP CRUDO
raw diver scallop, summer melon, lemon & baby cucumber, watermelon agua chile

- 21 MOROCCAN CAULIFLOWER 22
pan-roasted mixed cauliflower, ras el hanout, preserved lemon purée, almonds, sultanas
27 PURPLE & BLUE SALAD 21
roasted beets, blueberries, grapes, red cabbage, pickled cucumber, buffalo milk blue cheese, pistachio, aged balsamic, olive oil
26 AVOCADO GEM 25
hass avocado, baby gem lettuce, breakfast radish, tarragon, green goddess dressing
24 DUCK CONFIT 28
crispy confit duck leg, roasted figs, frisee, pickled shallot, fine herbs, truffle vinaigrette

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 mozzarella, squash blossoms, roasted cherry tomatoes, basil pesto
SALAMI PICANTE PIZZETTA
dry cured spicy salami, pamplona chorizo, castelvetrano olive, buffalo mozzarella, tomato sauce

ENTREES

- 22 DIVER SCALLOP 38
seared diver scallop, New Zealand spinach, coconut arborio rice, crispy heirloom carrot, vadouvan curry
19 HALIBUT 34
almond crusted Alaskan halibut, stuffed squash blossom, golden chanterelles, brentwood corn veloute
19 PORK CHOP 44
bone-in pork bacon chop, grilled shishito & habanada peppers, baby tomatillos, crispy potatoes, d'espelette jus
21 LAMB CHOP 38
herb & nut couscous, grilled market squash, fairytale eggplant, mint yogurt, nectarine harissa
22 LOBSTER PASTA 36
maine lobster, squash blossom, heirloom cherry tomato, vesuviotti pasta, spicy lobster marinara
27 TRUFFLE SPAGHETTI 32
housemade spaghetti, black truffle cream, aged parmesan, shaved black truffle

WALLY'S CLASSICS

- TRUFFLE LENTILS
ragout of French green lentils, english peas, truffle butter, shaved truffle
WALLY BURGER
wagyu beef, Old Amsterdam gouda, heirloom tomato, caramelized onions, organic greens, Wally's sauce, pommes frites
NY STEAK FRITES
dry age 9oz NY strip, pomme frites, glazed cipollini onion, bearnaise sauce
PORTERHOUSE
dry age 29oz porterhouse, pomme puree, mushroom bordelaise
ROASTED BONE-IN WHOLE CHICKEN
smashed fingerling potatoes, broccoli, truffle chicken jus, shaved truffle

SIDE DISHES

- MARKET VEGETABLES 17
farmers market vegetables, opal basil, shaved vegetables
45 GRILLED BROCCOLINI 16
toasted garlic, burnt lemon
ROASTED CORN 19
brentwood sweet corn, baby sweet peppers, French feta, shisito pepper, cilantro pesto
MP
TRUFFLE POMMES FRITES 22
grated parmesan, shaved truffle
TWICE-FRIED SMASHED FINGERLING POTATOES 15
truffle salt

DESSERTS

- 14 SALTED CARAMEL BROWNIE
warm caramel & dark chocolate brownie, hot chocolate sauce, salted caramel & chocolate gelato
14 PEACHES & CREAM 15
farmer's market peach, matcha green tea financier, vanilla mousse, berry semifreddo
14 KEY LIME CHEESECAKE 16
graham cracker crusted key lime cheesecake, shaved mango carpaccio, harry's berries strawberries

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