FOR THE TABLE

LUNCH • MAY 2021

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MOROCCAN CAULIFLOWER
pan-roasted mixed cauliflower, ras el hanout, preserved lemon purée, almonds, sultanas

IMPORTED BURRATA
imported buffalo milk burrata, crushed bean pesto, tempura squash blossom, grilled country bread

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

SALADS

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

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

LOBSTER SALAD
poached Maine lobster, butter lettuce, avocado, quinoa, tomato vinaigrette

TRUFFLE CAESAR SALAD
belgium endive, butter lettuce, fava beans, radish, moliterno truffle pecorino, shaved garlic crouton, truffle caesar dressing

CHOPPED CHICKEN SALAD
artisan romaine, avocado, pumpkin seed, drake farm goat cheese, roasted winter squash, cilantro lime vinaigrette

WALLY’S CLASSICS

KING SALMON
grilled king salmon, white asparagus, braised artichoke, petit peas, sunchoke chervil puree, lemon beurre blanc

TRUFFLE BOLOGNESE
veal & truffle ragu bianco, vesuvio pasta, aged parmesan, shaved truffle

WAGYU NY STEAK FRITES
American wagyu 9oz NY strip, glazed cipollini onion, béarnaise sauce, pommes frites

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

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

SIDE DISHES

TRUFFLE POMMES FRITES
grated parmesan, shaved truffle

BRUSSELS SPROUTS
roasted brussels sprouts, winter squash batons, sweet potato, sunchoke chips, black garlic molasses

SANDWICHES

WALLY’S HERO
genoa, capicola, mortadella, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic vinegar, ciabatta roll

GRILLED TUNA MELT
albacore tuna salad, aged gruyère, brioche

TURKEY CLUB
roasted turkey breast, bacon, heirloom roasted tomatoes, avocado, dijon aioli

PROSCIUTTO CAPRESE
prosciutto di parma, heirloom tomato, buffalo mozzarella, wild arugula, basil pesto, ciabatta roll

SAUCISSON SEC
French pork garlic sausage, shaved gruyère, cornichon, dijon mustard, European style butter, French baguette

TRUFFLE GRILLED CHEESE
truffle cow & sheep’s milk cheese, truffle bechemel, grilled country bread

PIZZETTA

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

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

PROSCIUTTO PIZZETTA
proscuito di parma, housemade tomato sauce, buffalo mozzarella, basil, wild arugula

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

AU FROMAGE PIZZETTA
mozzarella cheese, tomato sauce

GENERAL MANAGER: ALINA JONES  
EXECUTIVE CHEF: RYAN KLUVER  
CHEF DE CUISINE: ALAN MARTINEZ

TWICE-FRIED SMASHED FINGERLING POTATOES
truffle salt

GRILLED ASPARAGUS
jumbo asparagus, wild mushrooms, grilled spring onion salsa verde

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

05.13.2021