



DINNER • VALENTINE'S DAY 2019

CAVIAR			
WE PROUDLY SERVE CALVISIUS CAVIAR • AVAILABLE IN 28G, 50G, AND 125G PORTIONS SERVED WITH FRESH ACCOUTREMENTS, CREME FRAICHE AND POTATO BLINI			
OSCIETRA IMPERIAL GOLD	SEVRUGA	OSCIETRA ROYAL	SIBERIAN ROYAL
<i>Exclusive to Wally's</i> large golden beads with umami flavors of pine nuts, pecans and seafoam brine	small black to light gray beads, soft eggs reminiscent of anchovies	large golden amber beads with rich, creamy, bright notes	small light gray beads with succulent, savory flavors of cured meat and dried fruit
250 • 415 • 975	190 • 305 • 700	175 • 280 • 640	120 • 180 • 395

FOR THE TABLE

OYSTER SHOOTER • tobasco ponzu, lemon gelée (2)	6
BLUEFIN TUNA CARPACCIO • raspberry dashi, sorrel granita	25
PURPLE AND BLUE SALAD • roasted beets, blueberry, pickled cucumber, grapes, red cabbage, buffalo milk blue cheese, pistachio, balsamic and olive oil	19
SEARED DAY BOAT SCALLOP • black truffle, celery root emulsion (2)	28
HASS AVOCADO • california citrus, roasted gold beets, miso grapefruit, black sesame	25
GOAT CHEESE • warm goat cheese crottin, red and gold Belgian endive, shaved pink lady apple, roasted pear vinaigrette	21
BURRATA • imported buffalo milk burrata, momotaro tomato, olive tapenade, wild arugula, 30yr aged balsamic	22
LEMON TAGLIOLINI • Calvisius caviar, lingotto	36
BLACK TRUFFLE TORTELLINI • roasted chestnut, brown butter, orange blossom honey, Périgord truffle	52
MOROCCAN CAULIFLOWER • preserved lemon, almond, date puree	18
ROASTED BRUSSEL SPROUTS • cilantro pesto, french feta, dandelion greens	17
OVEN ROASTED SEASONAL MARKET VEGETABLES • basil, olive oil	15
TWICE FRIED SMASHED FINGERLING POTATOES • truffle salt	14

MAIN COURSES AND DISHES FOR TWO OR MORE

WALLY BURGER • Wagyu beef, Old Amsterdam cheese, heirloom tomato, caramelized onions, lettuce, Wally's sauce, pomme frites	28
RIBEYE CAP • bone marrow, garlic bok choy, béarnaise	55
PORK CHOP • persimmon bbq, grilled red cabbage, crispy Maui onion	40
STEAMED COD • roasted sunchoke, sprouting broccoli, clam ravigote	39
MAINE LOBSTER FRICASSE • seasonal vegetables, citrus lobster jus	60
ROASTED HERITAGE GALLUS BRUN BONE-IN WHOLE CHICKEN • smashed fingerling potatoes, broccolini, albufera sauce	100
WOOD OVEN BAKED FRENCH SEA BASS • burnt lemon, blistered cherry tomatoes, seasonal vegetables	MP
ASPEN RIDGE RANCH 'NEVER-EVER PROGRAM' BEEF • chef's cuts; mashed potatoes, mushroom bordelaise	MP