



LAS VEGAS BRUNCH MENU

CAVIAR

WE PROUDLY SERVE CALVISIUS CAVIAR • AVAILABLE IN 28G, 50G, AND 125G PORTIONS

served with chef's accoutrements, crème fraîche and potato blinis

Please ask your server about our daily selections

3 EGGS ANY STYLE • choice of bacon or apple sausage, boulangère style potatoes, baguette

TRUFFLE EGGS • 3 eggs any style, black truffle albufera sauce, shaved Burgundy truffle, baguette

STEAK & EGGS • wagyu flat iron, over easy eggs, crispy fingerling potatoes, buerre rouge

BERRY CREPE • vanilla sugar crepes, summer berries, berry & vanilla mousse, violet berry coulis

BLTA BENEDICT • thick cut bacon, avocado, heirloom tomato, housemade brioche, market lettuce, poached eggs, jalapeño remoulade

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

TRUFFLE PIZZETTA • porcini truffle puree, truffle oil, buffalo mozzarella, arugula

PROSCIUTTO PIZZETTA • prosciutto di parma, tomato sauce, buffalo mozzarella, basil, wild arugula

SMOKED SALMON PIZZETTA • Calvisius caviar, smoked salmon, leek crème fraîche, crispy capers, everything spice

GRILLED OCTOPUS • chorizo spiced Spanish octopus, roasted heirloom carrots, pea tendrils, lime crème fraîche, black garlic mole

PEACH & BURRATA • honey roasted yellow peach, wild herb salad, French green beans, verjus honey vinaigrette

TRUFFLE CAESAR SALAD • heirloom tomato, butter lettuce, artisan romatine, 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

STRIPED BASS • summer vegetables tian, baby roasted eggplant, nicoise olive tapenade, charred heirloom cherry tomatoes, fresh tomato vinaigrette

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

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

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

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

WALLY'S HERO • genoa, capicola, mortadella, prosciutto, provolone, tomato, greens, pepperoncini, mayo, mustard, olive oil, balsamic vinegar, ciabatta roll

GRILLED TUNA MELT • albacore tuna salad, aged gruyère

TURKEY CLUB • roasted turkey breast, bacon, heirloom tomato, avocado, dijon aioli

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

CHARCUTERIE & CHEESE

MEAT

"5J" JAMON IBERICO BELLOTA
pork - decadent, buttery, nutty, rich

GIORGIO'S FINOCCHIONA
pork - fennel seed, anise

SAUCISSON SEC
pork - garlic, sea salt, peppercorns

ANGEL'S BISON SALAMI
bison - bourbon and garlic, lean, umami

SMOKED DUCK BREAST
duck - tender, sweet, gently smoked

CHARLITO'S TRUFFLE SALAMI
pork - black truffle, sea salt

JAMON SERRANO
pork - savory, lean, gamey

BRESAOLA
beef - lean, supple, rich

CHARLITO'S SALAMETTO PICANTE
pork - garlic, cognac, spicy, hot

PIO TOSINI PROSCIUTTO DI PARMA
pork - nutty, supple, fruity

CHEESE

BRILLAT SAVARIN
France / cow - creamy, buttery, velvety

BOSCHETTO AL TARTUFO
France / sheep - buttery, nutty, smooth

BREBIS OSSAU IRATY
France / sheep - buttery, nutty, smooth

PRAIRIE BREEZE CHEDDAR
Iowa / cow - tangy, sweet, crystalline

ROQUEFORT
France / raw sheep - bold, strong, farmy

ESSEX BRABANDER
Netherlands / goat - sweet, nutty, caramel

MOLITERNO AL TARTUFO
Italy / sheep - grassy, nutty, intense truffle

JAKE'S GOUDA
New York / raw cow - addictive, caramelized pineapple

MANCHEGO
Spain / raw sheep - nutty, fruity, sweet, bold

HOOKS 10YR CHEDDAR
Wisconsin / cow - intense, rich, tangy

TOMME DE MA GRAND MERE
France / goat - bright, tangy, floral

SHROPSHIRE BLUE
England / cow - smooth, fruity, tangy

L'AMUSE GOUDA
Holland / cow - caramel crunch, brown butter

For additional selections, please inquire