



## LAS VEGAS

### 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

Exclusive to Wally's

large golden beads with umami flavors of pine nuts, pecans and seafoam brine

#### SEVRUGA

small black to light gray beads, soft eggs reminiscent of anchovies

#### OSCIETRA ROYAL

large golden amber beads with rich, creamy, bright notes

#### SIBERIAN ROYAL

small light gray beads with succulent, savory flavors of cured meat and dried fruit

#### TRADITION PRESTIGE

large grey-black caviar with elegant buttery, creamy flavors

## CHEESE & CHARCUTERIE PLATES

### CHEESE

#### CHALLERHOCKER

Switzerland / raw cow - brothy, nutty, hint of cacao

#### HOOKS 10YR CHEDDAR

Wisconsin / cow - intense, rich, tangy

#### SHROPSHIRE BLUE

England / cow - smooth, fruity, tangy

#### L'AMUSE GOUDA

Holland / cow - caramel crunch, brown butter

#### ESSEX BRABANDER

Netherlands / goat - sweet, nutty, caramel

#### JAKE'S GOUDA

New York / raw cow - addictive, caramelized pineapple

#### TOMME DE MA GRAND MERE

France / goat - bright, tangy, floral

#### MOLITERNO AL TARTUFO

Italy / sheep - grassy, nutty, intense truffle

#### TALEGGIO

Italy / cow - creamy, tangy, mushroom

#### ROQUEFORT

France / raw sheep - bold, strong, farmy

#### PRAIRIE BREEZE CHEDDAR

Iowa / cow - tangy, sweet, crystalline

#### BREBIS OSSAU IRATY

France / sheep - buttery, nutty, smooth

#### BOSCHETTO AL TARTUFO

Italy / sheep & cow - black truffles, opulent

#### QUICKE'S VINTAGE CHEDDAR

England / raw cow - savory, buttery, roasted onion

#### MANCHEGO

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

#### BRILLAT SAVARIN

France / cow - velvety, creamy, buttery

#### EPOISSES

France / cow - funky, rich, meaty

### CHARCUTERIE

#### "5J" JAMON IBERICO DE BELLOTA

pork - buttery, nutty, rich, decadent

#### GIORGIO'S FINOCCHIONA

pork - fennel seed, anise

#### PIO TOSINI PROSCIUTTO DI PARMA

pork - nutty, supple, fruity

#### CHARLITO'S TRUFFLE SALAMI

pork - black truffle, sea salt

#### JAMON SERRANO

pork - salty, lean, gamey

#### SMOKED DUCK BREAST

duck - tender, sweet, gently smoked

#### ANGEL'S BISON SALAMI

bison - bourbon, garlic, lean

#### BRESAOLA

beef - lean, supple, rich

#### CHORIZO IBERICO DE BELLOTA

pork - garlic, smoked paprika

#### DUCK SALAMI

duck - succulent, rich, nutty

#### CHARLITO'S SALAMI PICANTE

pork - garlic, cognac, spicy, hot

#### SAUCISSON SEC

pork - garlic, sea salt, peppercorns

#### WAGYU BEEF SALAMI

beef - thyme, black peppercorns, cabernet

#### PROSCIUTTO SAN DANIELE DOK DALL'AVA

pork - fruity, balanced

#### LOMO IBERICO DE BELLOTA

pork - cured loin, smoked paprika

#### DUCK MOUSSE WITH PORT

duck - smooth, rich, decadent

#### WILD BOAR SOPRESSATA

boar - sweet, robust, peppery

\*For additional selections, please inquire\*

\*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.