



## LAS VEGAS

### DINNER

#### FOR THE TABLE

##### WOOD OVEN BAKED BRIE

French baguette, fermier brie, truffle honey, truffle butter, shaved truffle

##### TRUFFLE CAESAR SALAD

heirloom tomato, butter lettuce, artisan romaine, moliterno truffle pecorino, shaved garlic crouton, truffle caesar dressing

##### PEACH CAPRESE

imported buffalo milk mozzarella, summer peach, basil, grilled country bread, aged balsamic

##### GRILLED OCTOPUS

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

##### PURPLE & BLUE SALAD

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

##### HAMACHI CRUDO

sliced premium hamachi, honeydew melon, summer cucumber, lime, Jennifer Fisher spicy salt, thai infused coconut water

##### AVOCADO GEM

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

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#### 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 milk mozzarella, marinated summer squash, squash blossoms, basil pistou

##### PROSCIUTTO PIZZETTA

Prosciutto di Parma, housemade tomato sauce, buffalo mozzarella, basil, wild arugula

#### SIDE DISHES

##### CHARRED BROCCOLINI

arrow leaf spinach, crispy garlic chips, lemon garlic bagna cauda

##### GRILLED MARKET VEGETABLES

grilled summer market vegetables, cherry tomatoes, shelling beans, fava bean pesto

##### MOROCCAN CAULIFLOWER

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

##### TRUFFLE POMMES FRITES

grated parmesan, shaved truffle

##### TWICE-FRIED SMASHED FINGERLING POTATOES

truffle salt

#### ENTREES

##### KING SALMON

golden chanterelles, sweet corn puree, piquillo peppers, salmon roe, brown butter toasted almonds

##### TRUFFLE BOLOGNESE

veal & truffle ragu bianco, vesuviotti pasta, aged parmesan, shaved truffle

#### WALLY'S CLASSICS

##### TRUFFLE LENTILS

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

##### WALLY BURGER

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

##### WAGYU NY STEAK FRITES

American wagyu 19oz NY strip, glazed cipollini onion, béarnaise sauce, pommes frites

##### WAGYU TOMAHAWK

rosewood 36oz bone in tomahawk ribeye, French market beans, pommes puree, bone marrow brûlée

##### FLEISCHER'S DRY AGED RESERVE

custom 60 day dry aged chef steaks, twice fried smashed potatoes, mushroom bordelaise

##### WALLY'S HUNDRED DOLLAR CHICKEN

smashed fingerling potatoes, broccoli, truffle chicken jus, shaved truffle

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#### DESSERTS

##### PEACHES & CREAM

market peaches, almond peach blondie, vanilla mousse, peach tea syrup, almond crumble, peach gelato

##### WATERMELON STRAWBERRY

harry's berries strawberries, frozen yellow watermelon, strawberry consume, watermelon granita, strawberry sorbet

##### CHOCOLATE CARAMEL

craquelin choux, salted caramel gelato, cocoa chantilly, "double" chocolate sauce

##### PLUM CRUSTATA

caramelized puff pastry, market figs, plum gel, pistachio gelato