



New Years Eve

SPECIALS

WALLY'S SELECTION CAVIAR

28g · 50g · 125g · 250g

choice of four varieties, fresh accoutrements,
crème fraîche, seaweed blini + pomme maxim

WALLY'S CAVIAR EXPERIENCE \$195

three 10g tins served with fresh accoutrements
wally's kaluga imperial
wally's polish siberian
wally's reserve osetra

WALLY'S SELECTION CAVIAR TASTING \$240

A 50g tasting of our four selections

Wally's Caviar Reserve Osetra "Bumps"

two caviar spoons on crushed ice

15g · \$80

Wally's Caviar Polish Osetra

oyster shooter, shallot, meyer lemon

10g · \$60

Wally's Caviar Kaluga Imperial

seared scallop, daikon wrap

10g · \$60

Wally's Caviar Polish Siberian

"black diamonds on black pearls"

15g · \$75

each course available a la carte

CAVIAR PIZZA \$120

wood fired, crème fraîche,
wally's polish siberian caviar

BLACK TRUFFLE RISOTTO \$110

poached egg, albuféra sauce,
brushed garlic rustic bread

MAINE LOBSTER THERMIDOR \$75

caviar hollandaise, sauteed spinach
apple, raisin, pinenut

VACHERIN MONT D'OR \$65

Cheesemonger Selection Winter Cheese
walnut creme fraîche, fruit + nut bread

SELECTION OF CHOCOLATES \$48

Wally's Gourmet Market

a curated selection of our finest chocolates
toasted nuts, fresh seasonal fruit