Wallys LAS VEGAS

CAVIAR

WE PROUDLY SERVE CALVISIUS CAVIAR • AVAILABLE IN 28G, 50G, AND 125G PORTIONS SERVED WITH FRESH ACCOUTREMENTS, CREME FRAICHE AND POTATO BLINI

BELUGA HYBRID MALOSSOL Exclusive to Wally's

large grey beads, smooth, buttery with a long finish

235 • 425 • 100g/850

SEVRUGA

205 • 330 • 745

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

CHEESE & CHARCUTERIE PLATES 3 FOR 28 | 5 FOR 44 • CHOOSE FROM BELOW **OSCIETRA ROYAL**

large golden amber beads with rich, creamy, bright notes

235 • 375 • 840

SIBERIAN ROYAL

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

170 • 260 • 605

CHARCUTERIE

TRADITION PRESTIGE

large grey-black caviar

with elegant buttery,

creamy flavors

125 • 185 • 395

"5J" JAMON IBERICO DE BELLOTA (ADD 20) pork - buttery, nutty, rich, decadent

BROOKLYN SALAMI pork - bourbon, sour cherry, sweet, smoky

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

CHARLITO'S TRUFFLE SALAMI (ADD 5) pork - black truffle, sea salt

JAMON SERRANO pork - salty, lean, gamey

SMOKED DUCK BREAST duck - tender, sweet, gently smoked

PORK PISTACIO PATE (ADD **5**) pork - country style pate, rich, fatty

BRESAOLA beef - lean, supple, rich

PAMPLONA CHORIZO 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 (ADD 5) beef - thyme, black peppercorns, cabernet

ETNA LEMON ZEST & PISTACHIO pork - savory, balanced

LOMO IBERICO (ADD 15) pork loin - smoked paprika, spicy, savory

DUCK MOUSSE WITH PORT duck - smooth, rich, decadent

SPECK pork - sweet, robust, smoky

*For additional selections, please

inauire*

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

CHEESE

HORNBACHER Switzerland / raw cow - brothy, nutty,

HOOK'S 5 YEAR (ADD 5) Wisconsin / cow - intense, rich, tangy

SHROPSHIRE BLUE England / cow - smooth, fruity, tangy

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

EWEPHORIA Netherlands / sheep - sweet, nutty, caramel

MEREDITH FETA Australia / sheep & goat - tangy, herbaceous

SOFIA CAPRIOLE Indiana / goat - bright, tangy, floral

MOLITERNO AL TARTUFO (ADD 5) Italy / sheep - grassy, nutty, intense truffle

FONTAL Italy / cow - creamy, tangy, mushroom

CHIRIBOGA BLUE Germany / cow - rich, strong, farmy

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

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

TRUFFLE GOUDA (ADD 5) Holland / 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

CAMEMBERT France / cow - funky, rich, creamy