



TRUFFLES* we are proud to feature French black truffles

TRUFFLE GNOCCHI	TRUFFLE PIZZA	WOOD OVEN BAKED BRIE	TRUFFLE BOLOGNESE
parmesan ricotta gnocchi, morel mushroom & English pea ragout, grated truffle	porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle	French baguette, fermier brie, truffle honey, truffle butter, shaved truffle	veal truffle ragu bianco, vesuviotti pasta, aged parmesan, shaved truffle
38	30	30	40

FOR THE TABLE

STEAK TARTARE*	wagyu steak tartare "classic," grilled sour dough crostini, shaved truffle, charred leek aioli	48
BURRATA	Italian imported burrata, green tomato basil jam, pine nut croquant, basil oil, grilled country bread	30
ROASTED BEET SALAD	roasted beet carpaccio, cabrales blue cheese, toasted pecans, pomegranate seeds, blonde frisee, sherry vinaigrette	26
PAUL'S ENDIVE SALAD	golden Belgium endive, green apple, toasted walnuts, emmenthal cheese, honey citron vinaigrette	27
TRUFFLE CAESAR SALAD	heirloom tomato, butter lettuce, artisan romaine, moliterno truffle pecorino, shaved garlic crouton, truffle caesar dressing	30
GRILLED OCTOPUS	chorizo spiced Spanish octopus, roasted heirloom carrots, lime creme fraiche, black garlic mole	32
POACHED SHRIMP LETTUCE WRAPS	chilled jumbo prawns, curry aoli, avocado, shaved vegetables, market lettuce	32
ENGLISH PEA HUMMUS	lemon herb & pea hummus, pickled spring onion, wood oven roasted pita bread, scallion oil	24
SPICY SALAMI PIZZA	calabrese style salami, house made tomato sauce, mozzarella, chili roasted red onion, honey	24
CARBONARA PIZZA	mascarpone crema, runny egg, bacon lardon, mozzarella, scallion, shaved button mushroom	26
BUFFALINA PIZZA	tomato sauce, buffalo mozzarella, sweet pickled chili, Italian basil	22
GRILLED ASPARAGUS	jumbo grilled asparagus, Serrano ham, hazelnut truffle vinaigrette	26
TRUFFLE POTATO GRATIN	truffle cream gratin, shaved duck proscuitto, truffle kunik, garlic cream, shaved truffle	24
MOROCCAN CAULIFLOWER	pan-roasted mixed cauliflower, ras al hanout, lemon date puree, almonds, sultanas	24
MARKET VEGETABLES	pan roasted sugar snap peas, roasted heirloom carrots, haricot vert, spring onion, shaved vegetables	20
TRUFFLE FRIES	grated parmesan, truffle oil, shaved truffle	24

MAIN COURSES AND DISHES FOR TWO OR MORE

HUNDRED DOLLAR CHICKEN	whole roasted bone in chicken, smashed fingerling potatoes, broccolini truffle chicken jus, shaved truffle	100
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WALLY BURGER*	wagyu beef, old amsterdam, heirloom tomato, caramelized onions, butter lettuce, Wally's sauce, house made ketchup, pomme frites	35
WAGYU NY STEAK FRITES*	american wagyu 19oz NY strip, glazed cipollini onion, bearnaise sauce, pomme frites	98
BERKSHIRE PORK CHOP*	12oz grilled berkshire pork chop, tomato braised swiss chard, succotash, kumquat marmelade	52
ALASKAN HALIBUT	pan roasted alaskan halibut, salt spring mussels, fava beans, spring bouillabaise	48
KING SALMON*	flash seared salmon mi cuit, grilled asparagus, English peas, fava beans, roe fume blanc	52
BRAISED LAMB SHANK	slow braised bone in lamb shank, peppercorn polenta, sugar snap peas, strawberry sofrito	56
SURF AND TURF*	rosewood 8oz filet mignon, butter poached maine lobster, grilled asparagus, pomme puree, lobster bisque	MP
WAGYU TOMAHAWK*	rosewood 42oz bone in tomahawk rib eye, charred broccolini, potato gratin, bone marrow brulée	MP
FRENCH SEA BASS	wood oven roasted French style sea bass, blistered cherry tomatoes, market vegetables, charred lemon	MP

Executive Chef: Ryan Kluver
 Chef de Cuisine: Pawel W Antonik
 General Manager: Susy Vitolo

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