



## LAS VEGAS LUNCH

### FOR THE TABLE

#### MOROCCAN CAULIFLOWER

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

#### WOOD OVEN BAKED BRIE

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

#### HAMACHI CRUDO

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

#### GRILLED OCTOPUS

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

### SALADS

#### PURPLE & BLUE SALAD

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

#### AVOCADO GEM

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

#### TRUFFLE CAESAR SALAD

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

#### CHOPPED CHICKEN SALAD

artisan romaine, avocado, pumpkin seed, drake farm goat cheese, roasted winter squash, cilantro lime vinaigrette

#### PEACH CAPRESE

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

### WALLY'S CLASSICS

#### 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

#### WAGYU NY STEAK FRITES

American wagyu 9oz NY strip, glazed cipollini onion, béarnaise sauce, pommes frites

#### WALLY BURGER

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

#### TRUFFLE LENTILS

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

### SANDWICHES

#### WALLY'S HERO

genoa, capicola, mortadella, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic vinegar, ciabatta roll

#### GRILLED TUNA MELT

albacore tuna salad, aged gruyère, brioche

#### TURKEY CLUB

roasted turkey breast, bacon, heirloom roasted tomatoes, avocado, dijon aioli

#### PROSCIUTTO CAPRESE

prosciutto di parma, heirloom tomato, buffalo mozzarella, wild arugula, basil pesto, ciabatta roll

#### TRUFFLE GRILLED CHEESE

truffle cow & sheep's milk cheese, truffle bechamel, grilled country bread

### PIZZETTA

#### BUFALINA PIZZETTA

tomato sauce, buffalo mozzarella, sweet pickled chili, basil

#### TRUFFLE PIZZETTA

porcini truffle purée, truffle oil, buffalo mozzarella, arugula

#### PROSCIUTTO PIZZETTA

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

#### AU FROMAGE PIZZETTA

mozzarella cheese, tomato sauce

#### SQUASH BLOSSOM PIZZETTA

marinated summer squash, buffalo mozzarella, squash blossoms, basil pistou

### SIDE DISHES

#### TRUFFLE POMMES FRITES

grated parmesan, shaved truffle

#### GRILLED MARKET VEGETABLES

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

#### TWICE-FRIED SMASHED FINGERLING POTATOES

truffle salt

#### CHARRED BROCCOLINI

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

General Manager: Laurent Gallais-Pradal

Executive Chef: Eric l'Huillier

Wine Director: Michael Rone