



LAS VEGAS

DINNER | SUMMER 2022

TRUFFLES* we are proud to feature French summer and Australian black winter truffles

TRUFFLE LENTILS	TRUFFLE PIZZA	WOOD OVEN BAKED BRIE	TRUFFLE BOLOGNESE
ragout of French green lentils, English peas, truffle butter, shaved 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, cavatappi pasta, aged parmesan, shaved truffle
30 / 55	26 / 51	28 / 53	38 / 63

FOR THE TABLE

STEAK TARTARE*	prime tenderloin tartare "classic", grilled sour dough crostini, shaved truffle, charred leek aioli	48
BURRATA	compressed watermelon, heirloom tomato, aged balsamic, basil oil, grilled country bread	30
TUNA NICOISE SALAD*	grilled rare ahi tuna, white anchovy, artichoke, nicoise olive, hard-boiled egg, cherry tomato, hard boiled egg, mustard vinaigrette	32
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 truffle, crouton, truffle caesar dressing	30
GRILLED OCTOPUS	chorizo spiced Spanish octopus, roasted heirloom carrots, lime creme fraiche, black garlic mole	30
KING SALMON CRUDO*	citrus and fennel cured king salmon, salmon roe, citrus fennel salad, creamy Greek yogurt horseradish sauce	32
SHRIMP & AVOCADO	chilled prawn 'cocktail', hass avocado, heirloom cherry tomato, charred grapefruit vinaigrette	38
SPICY SALAMI PIZZA	calabrese style salami, housemade tomato sauce, smoked mozzarella, chili roasted red onion, honey	24
PROSCIUTTO PIZZA	Prosciutto di Parma, housemade tomato sauce, buffalo mozzarella, basil, wild arugula	26
BUFFALINA PIZZA	tomato sauce, buffalo mozzarella, sweet pickled chili, italian basil	22
MARKET VEGETABLES	roasted and grilled summer vegetables, eggplant, heirloom cherry tomato, red chimichurri	20
SUMMER SQUASH	wood oven roasted summer market squash, fresh plums, tarragon, plum verjus gastrique	22
MOROCCAN CAULIFLOWER	pan-roasted mixed cauliflower, ras al hanout, preserved lemon puree, almonds, sultanas	24
GRILLED BROCCOLINI	charred lemon, crispy garlic chips, roasted onion & garlic ravigote	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'S BURGER*	wagyu beef, old amsterdam, heirloom tomato, caramelized onions, butter lettuce, wally's sauce, housemade ketchup, pomme frites	35
WAGYU NY STEAK FRITES*	American wagyu 19oz NY strip, glazed cipollini onion, bearnaise sauce, pomme frites	98
KING SALMON*	heirloom baby carrots, vadouvan curry butter, sesame tuile, keffir lime, thai coconut emulsion	44
RED SNAPPER*	little neck clam and merguez sausage ragout, new zealand spinach, summer baby corn, harissa nage	46
KUROBUTA PORK CHOP*	caribbean spice rubbed chop, grilled sweet corn, sour orange beurre blanc, apricot salsa	52
DUO OF DUCK*	pan roasted breast and confit leg, "ronde de nice" summer squash, grilled peaches, xeres vinaigrette	60
LOBSTER BUCATINI	whole maine lobster, bucatini pasta, wood oven dried cherry tomato, basil lobster bisque	65
WAGYU TOMAHAWK*	Rosewood 42oz bone in tomahawk ribeye, charred broccolini, pommes puree, bone marrow brulee	MP
FRENCH SEA BASS*	wood oven roasted French style seabass, blistered cherry tomatoes, market vegetables, charred lemon	MP

Executive Chef: Eric Lhuillier
 General Manager: Susy Vitolo
 Wine Director: Christopher Janz

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