



BEVERLY HILLS

DINNER • MARCH 2017

FOR THE TABLE

PURPLE AND BLUE SALAD • roasted beets, blueberry, pickled cucumber, grapes, red cabbage, buffalo milk bleu cheese, pistachio, balsamic and olive oil	17
GARDEN OF FARM LETTUCE • watercress, truffle vinaigrette, roasted bone marrow	18
LOCAL GARDEN BABY GREENS • olive oil, fresh lemon	12
WOOD OVEN BAKED CLAMS AND SPOT PRAWN • curried lobster butter, carrot fennel, pan con tomate	27
ROUGE - ORANGE • golden beets, burrata, hachiya persimmons, pomegranate vinaigrette	19
GREEN LENTILS DU PUY RAGOUTÉ • truffle butter, english peas, french sea salt	21
HUDSON VALLEY FOIE GRAS TORCHON TRADITION • black truffle, matsutake mushroom, Maui onions chutney	28
GRILLED OCTOPUS • chorizo spices, pickled honeydew, fava beans, black garlic mayo, puffed buckwheat	24
WAGYU STEAK TARTARE • foie gras, truffle-tarragon mayonnaise, toasted baguette	22
PIZZETTA CARBONARA • cotto, jalapenos, crème fraîche, scallions, mushrooms, soft egg	16
PIZZETTA BLACK TRUFFLE • black truffle porcini purée, truffle buffalo mozzarella, arugula	18
PIZZETTA BUFFALINA • tomato sauce, spicy pepperoncini, buffalo mozzarella	16
PIZZETTA PROVENÇALE • niçoise olive paste, macerated cherry tomato, parmesan	15
BLACK TRUFFLE TORTELLINI • parmigiano reggiano, chicken broth, shaved black Périgord truffle	32
HOUSEMADE GREEN SPAGHETTI • smoked garlic opal basil pesto, peppergrass, grana padano	27
MOROCCAN CAULIFLOWER • <i>ras el hanout</i> , raisins, almonds, preserved lemon and date purée	15
OVEN ROASTED SEASONAL MARKET VEGETABLES • basil, olive oil	14
TRUFFLE POMME FRITES • grated parmesan, shaved Burgundy truffle	18
POMME FRITES • Wally's housemade ketchup	8
TWICE FRIED SMASHED FINGERLING POTATOES • truffle salt	10

MAIN COURSES AND DISHES FOR TWO OR MORE

WALLY BURGER • Wagyu Beef, Old Amsterdam cheese, heirloom tomato, caramelized onions, lettuce, Wally's sauce, housemade ketchup, pomme frites	26
HARRIS RANCH GRASS FED RIBEYE • cipollini onions, béarnaise sauce, pomme frites	39
MONKFISH MEDALLIONS • maple roasted purple brussels sprouts, parsnips purée	34
WILD PASTURE RACK OF LAMB • cannellini beans and sorrel cassoulet, grilled scallions	58
STRAUS FARM VEAL CHOP • pan roasted veal chop, Pomme Maxims, spigarello, morel mushroom, mustard veal jus	85
ROASTED HERITAGE GALLUS BRUN BONE-IN HALF CHICKEN • smashed fingerling potatoes, broccolini, albufera sauce	95
THE CASSEROLE • inspired by Chef David's childhood cuisine	MP
WOOD OVEN BAKED FRENCH SEA BASS • burnt lemon, blistered cherry tomatoes, seasonal vegetables	MP
ASPEN RIDGE RANCH 'NEVER-EVER PROGRAM' BEEF • chef's cuts; mashed potatoes, mushroom bordelaise	MP

Executive Chef: David Féau
Wine Director: Matthew Turner
Restaurant Director: Thibaud Duccini