



LAS VEGAS

DINNER | SUMMER 2022

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

Table with 4 columns: TRUFFLE LENTILS, TRUFFLE PIZZA, WOOD OVEN BAKED BRIE, TRUFFLE BOLOGNESE. Includes descriptions and prices.

FOR THE TABLE

Table listing various appetizers and sides such as STEAK TARTARE*, BURRATA, TUNA NICOISE SALAD*, etc., with descriptions and prices.

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

Table listing main courses and dishes for two or more, including WALLY'S BURGER*, WAGYU NY STEAK FRITES*, KING SALMON*, etc., with descriptions and prices.

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.