



Wonderland

IMAGINATIVE CUISINE

SUN Radiant vegetables playfully reinvented.

BABY VEGETABLES IN THE GARDEN | Soil, pebbles

RECONSTRUCTED CAPRESE | Liquid olive, ricotta powder, basil

TOMATO WATER | Pepper spherification, bread foam

ICE Chilled to exhilarate the palate.

OCEANIC CITRUS* | Spicy tuna, yuzu granite

CRISPY CRAB CONES* | Cilantro, avocado mousse, ohba leaf

SASHIMI OF RED AND WHITE TUNA* | Charred scallion

FIRE Emanating wonderful warmth.

BUFFALO CHICKEN EGGS | Smoke, blue cheese, hot sauce

SHRIMP KATAIFI | Crispy crumb, scotch bonnet

WONTON SOUP | Jelly, noodles

SEA Oceanic inspirations from the tide of the imagination.

LIQUID LOBSTER* | Bone marrow, caviar

HALIBUT COOKED IN CLEAR PAPER | Mushrooms, potato, bacon

BRANZINO IN CRISPY BREAD | Tamarind spice emulsion

EARTH Dishes grounded in whimsy.

TERROIR BEEF | River stone potatoes, bordelaise sauce

BERKSHIRE PORK BELLY | Apples, cracklin

SLOW ROASTED CHICKEN | Crispy skin, potato purée

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.