

Wonderland

IMAGINATIVE CUISINE

SUN Radiant vegetables playfully reinvented.

- BABY VEGETABLES IN THE GARDEN** | Soil & pebbles
- LIQUID MANZANILLA OLIVE** | Herb oil
- CHILLED SWEET PEA SOUP** | Rosemary espuma & white bacon powder
- SLOW COOKED BABY BEETS** | Sriracha yogurt

ICE Chilled to exhilarate the palate.

- OCEANIC CITRUS** | Spicy tuna & floral yuzu granite*
- CRISPY CRAB CONES** | Cilantro, avocado mousse & ohba leaf
- SASHIMI OF RED AND WHITE TUNA** | Charred scallion*
- SMOKED SALMON** | Piquillo, cucumber, yogurt & mini bagel ball*

FIRE Emanating wonderful warmth.

- BUFFALO CHICKEN EGGS** | Smoke, blue cheese & hot sauce
- DUCK LIVER FRITTER** | Crispy crumb
- CRISPY TEMPURA KIM CHEE LEAVES** | Marinated melon
- VANISHING NOODLES** | Chicken, duck & truffle

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.

- TRUFFLED EGG IN THE SHELL** | Toasted brioche
- TERROIR BEEF** | River stone potatoes & bordelaise sauce
- CUBAN PORK SHANK** | Cole slaw & mojo sauce
- SLOW ROASTED CHICKEN** | Crispy skin & potato butter puree

*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.