WORLDS OF MARVEL

DINNER - NIGHT 1

› SMALL PLATES ‹

Dill and Meyer Lemon-marinated Shrimp * GF

Minneola, English Cucumber, Crème Fraîche, Salmon Caviar

Hearts of Palm with Cilantro and Lime V GF

Cucumber, Purple Onion, Bell Pepper, Sweet Potato, Spiced Yellow Pepper, Orange, Infinity Stone Popcorn

Steamed Bao

Seared Ginger-Orange Pork Belly, Toasted Sesame Seeds, Pickled Daikon, Spring Onions, Mirin Soy-Honey Glaze

Sautéed Cremini and Oyster Mushrooms V

Sesame-Artichoke Purée, Baby Spinach, Yuzu Vinaigrette

"Kartoffelsuppe" GF

Creamed Potato Soup, Carrots, Celery, Knockwurst, Thyme

White Cheddar and Broccolini Soup V

Toasted Cornbread Sippits

Heirloom Tomato Salad GF PB

Escarole, Arugula, Purple Onion, Black Beans, Blue and Red Corn Chips, Parsley, Bearss Lime

Iceberg Wedge GF

Candied Pecans, Smoked Bacon Lardons, Black and Globe Radish, Maytag Blue Cheese

Marble Loaf, Soft White and Whole Wheat Rolls

V Vegetarian **GF** Gluten Free **DF** Dairy Free **PB** Made without animal meat, dairy, eggs and honey

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› ENTRÉES ‹

Golden Mystic Pasta*

Caramelized Scallops, Angel Hair Pasta, Chardonnay Lemon-Saffron Cream, Roasted Vine Tomatoes, Malabar Spinach

Grilled Tuna Steak* GF

Black Bean Muneta, Queso Fresco, Crisp Cassava, Roasted Corn-Chipotle Salsa

Chicken Schnitzel

Panko-crusted Chicken Breast, Butter Sautéed Potatoes, Caramelized Onions, Long Green Beans, Lemon, Anchovy, Capers

Berbere-spiced Pork Chop GF DF

Wakandan Vegetable Pilau, Pomegranate Arils, Red Pepper Sauce, Chard, Roasted Scallion

Grilled Grain-fed Sirloin Steak* GF DF

Oven-baked Potato, Asparagus

Ricotta Gnocchi V

Fontina Cheese, Caramelized Grape Tomato Confit, Broccoli Rabe, Arugula Pesto

Shiitake and Tofu Udon PB

Udon Noodles, Baby Bok Choy, Tofu, Green Onions, Kombu, Enoki Mushrooms, Miso-Shiitake Broth

Rosemary-roasted Beef Tenderloin* GF

Celeriac Purée, Crisp Parsnip, Buttered Asparagus, Roasted Shallot, Truffle-Cabernet Jus

Lamb Shawarma Salad

Slow-roasted Cumin-spiced Pulled Lamb Leg, Iceberg, Endive, Romaine Lettuce, Sumac Onions, Vine Tomatoes, Pickled Red Cabbage, Roasted Chickpeas, Cucumber-Lemon Yogurt Dressing, Pita Bread

› DESSERTS ‹

Quantum Key Lime Pie

Key Lime Curd, Raspberry Gel, Whipped Lime Ganache

Subatomic Sticky Date Pudding

Balsamic-Caramel Glaze, Vanilla Ice Cream

Cheesecake Byte

Fresh Berries, Strawberry Jelly, Raspberry-Chocolate Cream

› SUNDAE ‹

Pym Doughnut Sundae

Dulce de Leche Ice Cream, Pecan Blondie, Caramel Fudge Sauce, Chocolate-glazed Doughnut, Whipped Cream

› NO SUGAR ADDED DESSERT ‹

Wakanda Chocolate-Beetroot Cake GF

Chocolate-Beetroot Cake, Pepper Crème, Milk Chocolate Soil

* 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.

› COCKTAILS ‹

Wakanda Tasting Lab 37

Starr Rum 7 yr | Vusa Vodka | Bayab Gin

A taste of cocktails developed by Wakanda Design Group mixologists using ingredients cultivated on Mount Bashenga

Flora Colossus Cooler 13.25

Starr Rum 7 yr | Absinthe | DOLE® Pineapple | Pandan | Coconut

The Most Dangerous Drink in the Galaxy 13.25

Vusa Vodka | Midori | Sprite®

› SPECIALTY BEVERAGES ‹

Quantum Core Sipper 25

Vanilla Ice Cream | DOLE® Pineapple | Mango | Popping Candy

Mango Milky Fizz 22

Served in a Milky Fizz Sipper

Raspberry | Mango | Vanilla | Froot Loops

Available without souvenir glass for 6.5

› AFTER DINNER ‹

Rum Mocha 14.25

Illy Arabica Espresso Cold Brew | Kōloa Kaua'i Cacao Rum | Kahlúa

Crème Brûlée Martini 16

Grey Goose Vodka | Baileys | Disaronno Amaretto | Organic Caramel | Half & Half

› LEGENDS COLLECTION ‹

Lagavulin 16 yr	**25**
The Macallan 15 yr	**30**
Chivas Royal Salute	**35**
Yamazaki 12 yr	**38**
Johnnie Walker Blue	**45**
Dalmore 20 yr	**65**
The Macallan 18 yr	**70**
Glenfiddich 30 yr	**78**
The Macklowe Black Edition	**180**
The Macallan M	**525**

WE PROUDLY SERVE COCA-COLA® PRODUCTS

Coca-Cola® | Coca-Cola® Zero Sugar | Diet Coke® | Sprite® | Sprite Zero®

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› SPARKLING WINE / CHAMPAGNE ‹

	5 OZ	9 OZ	BOTTLE
Decordi Moscato *Veneto, Italy*	9.25	13.75	41
Decordi Prosecco *Veneto, Italy*	10	15	39
Banfi Brachetto Rosa Regale *Italy*	13	19.25	59
Moët & Chandon Ice *Épernay, France*	19	28.25	85
Taittinger Brut La Française *Reims, France*	20	29.75	92
Pommery Rosé *Reims, France*	20	29.75	95

› WHITE WINES ‹

	5 OZ	9 OZ	BOTTLE
Selbach Riesling Kabinett *Mosel, Germany*	9.5	14.25	41
Denis Meunier Chenin Blanc *France*	10	15	46
Matthew Fritz Chardonnay *California, USA*	10	15	47
Attis de la Mar Albariño *Galicia, Spain*	11.5	17	50
Claude Val Rosé *France*	11.5	17	54
Cavazza Pinot Grigio *Italy*	13	19.25	51
Driftstone Sauvignon Blanc *New Zealand*	15	22.25	70
Domaine Gonon Pouilly-Fuissé *France*	16	23.75	76

› RED WINES ‹

	5 OZ	9 OZ	BOTTLE
Jeanne Marie Pinot Noir *California, USA*	10.25	15.25	46
Alain Jaume Syrah *Rhône Valley, France*	10.5	15.5	42
Jeanne Marie Cabernet Sauvignon *USA*	10.75	15.75	47
Chianti Classico Castello d'Albola *Italy*	12	17.75	51
Château Maison Noble *Bordeaux, France*	12	17.75	52
Trapalanda Reserva Malbec *Argentina*	12.5	18.5	54
BonAnno Cabernet Sauvignon *USA*	14	20.75	62
Bruno Rocca Dolcetto d'Alba *Italy*	15	22.25	70
Paul Hobbs Crossbarn Pinot Noir *USA*	15	22.25	70
Skywalker Pinot Noir *California, USA*	37	54.75	179

› DESSERT WINE / PORT ‹

	GLASS
Quinta do Noval 10 yr Tawny *Portugal*	9.25
Bottega Grappa Gianduia *Veneto, Italy*	12
Bottega Grappa Fior di Latte *Veneto, Italy*	13
Warre's Otima 20 yr Tawny *Portugal*	15
Château Sigalas Rabaud *Sauternes, France*	16.5
Banfi Grappa Poggio Alle Mura Riserva *Italy*	20
Louis XIII Cognac *France*	250

An 18% gratuity will be added to all orders