

M A R I P O S A

Dinner Prix Fixe
Chef's Tasting Menu
\$70 per person
pairing with wines add \$30

First Course

Barbecued Tiger Prawns

grilled avocado, shaved maui onions,
citrus-beet gazpacho, ricotta salata
Kubota "Koujyu" Junmai Ginjyo, Niigata, Japan, NV

Second Course

Burrata & Kale-Honey Pesto

grilled ciabatta, heirloom cherry tomatoes
Mazzoni Pinot Grigio, Montalcino, 2012

Third Course

Gorgonzola & Walnut Ravioli

duck confit, caponata, shire brown butter
Craggy Range "Te Muna Road", Martinborough, New Zealand, 2011

Fourth Course

(choice of one)

Kiawe Smoked Pork Chop

gorgonzola polenta, rainbow chard,
crispy leeks, pomegranate port reduction
Justin, Cabernet Sauvignon, Paso Robles, 2012

or

Seared Diver Scallops

okinawan sweet potato gnocchi, kale, pancetta,
oyster mushrooms, butternut squash bisque
Buglioni Winery, Il Disperato" Garganega, Veneto, , 2012

Fifth Course

Pastry Chef's Seasonal Selection

Menu subject to market availability of products

Tax & gratuity not included
101515

Neiman Marcus