

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 ●
CHARDONNAY domaine roland lavantureux petit chablis,
burgundy 2015

SECOND COURSE

ROASTED BEET SALAD mari's greens, walnut-goat cheese truffle,
bacon-mustard vinaigrette ●
GARGANEGA pieropan soave classico, veneto 2016

THIRD COURSE

**HAMAKUA MUSHROOM &
SAUSAGE RAGU** creamy polenta, parmigiano reggiano,
arugula
SANGIOVESE col d'orcina rosso di montalcino, tuscan 2013

FOURTH COURSE

choice of

PAN-SEARED SCALLOPS anago & furikake risotto, shiso, baby bok choy,
soy-caramel glaze *
PICPOUL DE PINET hb, languedoc-roussillon 2016

or

**APPLE & MUSTARD BRINED
PORK CHOP** crème fraîche whipped potatoes, charred brussels
sprouts, pomegranate port reduction ● *
MERLOT duckhorn, napa valley 2014

DESSERT OF THE EVENING

pastry chef's seasonal selection

Menu subject to market availability of products.
Tax and gratuity not included.

● GLUTEN-FREE

* these items are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.

Neiman Marcus

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MARIPOSA COCKTAILS

- MERMAID MAI TAI** bacardi superior rum, coruba dark, orange curaçao, pineapple, guava and orange juice **14**
- MANGO MINT COLADA** rum, mango purée, mint, cream of coconut, pineapple juice **15**
- NORTH SHORE BREEZE** mauí's own ocean vodka, ruby red grapefruit juice, pomegranate, elderflower liqueur **14**
- SPARKLING PINEAPPLE** sparkling sake, pineapple fusion rum, domaine de canton, pineapple juice **12**
- MANGO MARGARITA** el jimador silver, solerno blood orange liqueur, fresh mango **14**
- ISLAND SPARKLING COCKTAIL** malibu island spiced rum, honey syrup, lime, orange bitters, sparkling wine **14**
- THE "ONE" COCKTAIL** elit vodka, bombay sapphire, lillet **16**
- NM MANHATTAN** rye whiskey, luxardo, cherry bitters **14**

NM SPECIALTY COCKTAILS

- NEIMAN MARCUS MARGARITA** herradura reposado tequila, red river cranberry margarita cocktail mix, apple purée, cointreau and fresh lime **14**
- CHAMBORD SANGRIA (GLASS/PITCHER)** chambord liqueur, brown sugar and fall red fruits, red wine, prosecco splash **14/83**
- GIN AND ORANGE BLOSSOM** fords gin, orange spiced iced tea blend, elderflower and soda **12**
- COLD PRESS** sailor jerry rum, ancho reyes chile liqueur, baileys irish cream, cold coffee, cinnamon dash, ancho chocolate rim **12**
- RISE & SHINE** deep eddy orange vodka, solerno, fresh oj, gloria ferrer brut, float of pomegranate **12**
- THE ICON** fresh oj, sour, amaretto di saronno tableside **13**
- GORGEOUS MARY** absolut peppar, red river bloody mary cocktail mix, slender carrot pickle, old bay rim **12**
- SMOKED MAPLE OLD FASHIONED** bulleit bourbon, maple syrup, liquid smoke, orange, pimento bitters, luxardo cherry **12**
- ALL-SPICE PEACH HARVEST** belvedere peach nectar, hennessy vs, all-spice dram, lemon and mint **15**
- APEROL SPRITZ** aperol, nino franco "rustico" prosecco, q club soda **12**
- ELEGANT MULE** absolut elyx vodka, fresh lime, q ginger ale, copper coupe service **14**

BEER SELECTIONS

LOCAL

| | |
|--------------------------------------|-----------|
| MAUI BIKINI BLOND LAGER | 8 |
| MAUI BIG SWELL IPA | 8 |
| BIG ISLAND BREWHAUS OVERBOARD IPA | 22 oz. 18 |

DOMESTIC

| | |
|-----------------|---|
| PRIMO | 8 |
| COORS LIGHT | 8 |
| ANCHORSTEAM IPA | 8 |

IMPORTED

| | |
|--------------------------|------------------|
| CORONA | mexico 8 |
| HEINEKEN | holland 8 |
| SAPPORO | japan 8 |
| CHIMAY BLUE LABEL ALE | belgium 12 |
| KOSHIHIKARI ECHIGO | japan, 17 oz. 12 |
| ERDINGER ALCOHOL-FREE | germany 8 |

CHILLED BEVERAGES

| | |
|--|---|
| MARIPOSA PLANTATION TEA | cassis tea, splash of guava and pineapple juices 6 |
| MARIPOSA PUNCH | guava, orange and pineapple juices 6 |
| OLD-FASHIONED LEMONADE | freshly squeezed 6 |
| TEXAS COOLER | prickly pear, citrus flavors, mint 6 |
| HALEAKALA | coconut and pineapple juices, swirled with strawberry 6 |
| ICED COCO COFFEE | coconut syrup, splash of cream 6 |
| ICED TEA SORBET FLOAT | mango, lemon or strawberry sorbet 7 |
|  SPECTACULAR DRINKS | q ginger ale, q tonic or q club soda 3.5 |
| ACQUA PANNA® | premium still water (500ml/1L) 5/8 |
| S.PELLEGRINO® | sparkling water (500ml/1L) 5/8 |

APPETIZERS


SOUP OF THE EVENING seasonal soup, poured tableside **14**

KAHUKU CORN CHOWDER celery, potato, chive **8/11** | cal 120/190

BEEF TATAKI ARANCINI parmesan cream, arugula & ho farm tomato salad
16 | cal 1510

**GREEN TEA
SMOKED SALMON** mari's greens, yuzu crème fraîche,
sake marinated ikura **19** * | cal 320

**BARBECUED
TIGER PRAWNS** grilled avocado, shaved maui onions, citrus-beet
gazpacho, ricotta salata ● **18**

|  cal | fat | sat fat | chol | sodium | carbs | protein |
|---|------|---------|--------|--------|-------|---------|
| 280 | 17 g | 3 g | 170 mg | 380 mg | 13 g | 21 g |

OCTOPUS roasted kabocha purée, dashi marinated beets,
fingerling potatoes, micro shiso,
miso vinaigrette ● **17** | cal 620

**HAMAKUA MUSHROOM &
SAUSAGE RAGU** creamy polenta, parmigiano reggiano,
arugula ● **15** | cal 550

SEARED FOIE GRAS furikake monkey bread french toast, puffed rice,
kabayaki drizzle **20** | cal 420

KONA ABALONE pancetta, chervil-seaweed butter, bruschetta **22** * | cal 390

COMPOSED SALADS

MARIPOSA SALAD mixed baby greens, shaved fennel,
sweet onions, vine ripe tomatoes,
white balsamic vinaigrette ● **14** | cal 170

**SESAME SEARED AHI
SALAD** mari's greens, shaved maui onion, ho farm tomatoes,
avocado, cucumber, radish sprouts,
onion-soy dressing **20** * | cal 560

ROASTED BEET SALAD roasted baby beets, mari's greens, walnut-goat cheese truffle,
bacon-mustard vinaigrette ● **15** | cal 760

MAIN SELECTIONS

- HONEY ROASTED
MIRIN SALMON** black wild rice, edamame, julienne vegetables,
cabbage, honey-soy vinaigrette,
crispy wonton **30** * | cal 570
- PAN-SEARED SCALLOPS** anago & furikake risotto, shiso, baby bok choy,
soy caramel glaze **34** * | cal 960
- ROASTED TIGER PRAWN
PASTA** pancetta, maui onions, fresh basil, linguine pasta,
vodka-tomato cream sauce **36** * | cal 830
- RIBEYE STEAK** herb & garlic marinated, roasted sweet potato,
sautéed hamakua mushrooms, kale,
roasted garlic ● **42** * | cal 1340
- APPLE & MUSTARD BRINED
PORK CHOP** crème fraîche whipped potatoes, charred brussels sprouts,
pomegranate reduction ● **32** * | cal 1180
- TAGLIATELLE BOLOGNESE** pork, beef & veal roasted bone marrow bolognese sauce,
parmigiano reggiano, truffle essence **30** | cal 810
- SOUS VIDE CHICKEN BREAST** creamy goat cheese polenta, roasted kabocha,
kale, morel mushroom jus ● **30** | cal 910
- GRILLED BEEF TENDERLOIN** bone marrow crust, wasabi potato purée, roasted
vegetables, garlic kabayaki demi sauce **41** * | cal 1020
- GRILLED LAMB CHOP** baked truffle potatoes, roasted brussels sprouts & kabocha,
red wine lamb jus ● **42** * | cal 1030
- BLACK TRUFFLE BURGER** roasted garlic aioli, arugula, kamuela tomatoes,
maui onion marmalade, boschetto cheese **29** * | cal 1640
- GRILLED TOFU STEAK** kabocha & edamame risotto, sautéed kale & hamakua
mushrooms, miso vinaigrette ● **26** | cal 730

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if a person in your party has a food allergy.

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a 20% service charge will be added.

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WINE SELECTIONS

CHAMPAGNE & SPARKLING

- PERRIER-JOUËT grand brut, épernay nv **47 half bottle**
- GLORIA FERRER private cuvée brut, sonoma county nv **12 glass 52 bottle**
- RINALDI moscato d'asti, piedmont 2015 **50 bottle**
- NINO FRANCO "rustico" prosecco di valdobbiadene, italy nv
12 glass 52 bottle
- SOMMARIVA brut prosecco di valdobbiadene, italy nv **12 glass 52 bottle**
- WOLFBERGER brut rosé, crémant d'alsace nv **16 glass 73 bottle**
- DOMAINE CHANDON étoile brut rosé, north coast nv **15 glass 80 bottle**
- NICOLAS FEUILLATTE brut, épernay nv **16 glass 80 bottle**
- DELAMOTTE brut, le mesnil-sur-ogier, reims nv **110 bottle**
- VEUVE CLICQUOT brut "yellow label", reims nv **110 bottle**
- BOLLINGER special cuvée brut, ay nv **28 glass 140 bottle**
- DOMAINE EGLY-OURIET tradition grand cru brut, ambonnay nv **180 bottle**
- NICOLAS FEUILLATTE "palmes d'or" 2002 **230 bottle**
- DOM PÉRIGNON épernay 2004 **350 bottle**
- KRUG brut, reims 2002 **450 bottle**

LIGHT WHITES

- PINOT GRIS elk cove vineyards, willamette valley 2016 **50 bottle**
- PICPOUL DE PINET hb, languedoc-roussillon 2016 **12 glass 50 bottle**
- PINOT GRIGIO lunardi, veneto 2015 **12 glass 50 bottle**
- CHENIN BLANC domaine champalou vouvray, loire valley 2016
12 glass 50 bottle
- ALBARIÑO bodegas del palacio de feñanes, rias baixas 2016
14 glass 65 bottle

AROMATIC WHITES

- VIOGNIER domaine de triennes, provence 2015 **12 glass 50 bottle**
- GARGANEGA pieropan soave classico, veneto 2016 **12 glass 50 bottle**
- GRÜNER VELTLINER prager, wachau 2015 **70 bottle**

WINE SELECTIONS

RIESLING

- WEINGUT ROBERT WEIL trocken, rheingau 2016 **12 glass 50 bottle**
- GUNDERLOCH "jean-baptiste" kabinett, rheinhessen 2015
14 glass 52 bottle
- DÖNNHOFF estate riesling, nahe 2015 **60 bottle**

SAUVIGNON BLANC

- KENZO ESTATE "asatsuyu", napa valley 2016 **79 half bottle 150 bottle**
- DOMAINE DU SALVARD cheverny, loire valley 2016 **12 glass 50 bottle**
- LOVEBLOCK marlborough 2016 **12 glass 52 bottle**
- FIDDLEHEAD CELLARS "happy canyon", santa ynez valley 2016 **54 bottle**
- DELAPORTE sancerre, loire valley 2016 **15 glass 61 bottle**

CHARDONNAY

- NEIMAN MARCUS santa barbara county 2016 **12 glass 52 bottle**
- DOMAINE ROLAND
LAVANTUREUX petit chablis, burgundy 2016 **12 glass 53 bottle**
- JEAN-CLAUDE BOISSET "les ursulines", burgundy 2016 **12 glass 52 bottle**
- LAGUNA RANCH VINEYARDS russian river valley 2016 **60 bottle**
- AU BON CLIMAT sanford & benedict, santa rita hills 2016 **65 bottle**
- ROMBAUER napa valley 2016 **65 bottle**
- NEYERS RANCH 304, napa valley 2016 **68 bottle**
- PATZ & HALL dutton ranch, russian river valley 2016 **17 glass 85 bottle**
- CHATEAU MONTALENA napa valley 2016 **125 bottle**
- KISTLER sonoma coast 2016 **27 glass 135 bottle**
- DOMAINE BERNARD DE
CHÉRISEY genelotte premier cru meursault-blagny 2016 **202 bottle**
- DOMAINE FRANÇOIS
RAVENEAU forêt premier cru chablis, burgundy 2013 **450 bottle**

ROSÉ

- CHÂTEAU MIRAVAL côtes de provence 2016 **12 glass 50 bottle**
- JOGUET chinon rosé, loire valley 2016 **50 bottle**

WINE SELECTIONS

PINOT NOIR

- FLOR DE CAMPO central coast 2014 12 glass 50 bottle
- AU BON CLIMAT santa barbara county 2015 15 glass 65 bottle
- CRAGGY RANGE "te muna road", martinborough 2013 70 bottle
- PHILLIP'S HILL "boontling", anderson valley 2014 16 glass 80 bottle
- DOMAINE JOSEPH ROTY marsannay, burgundy 2013 120 bottle
- KISTLER russian river valley 2014 28 glass 142 bottle
- FÜRST "r" spätburgunder centgrafenberg, franken 2006 229 bottle

BEAUJOLAIS

- JEAN-PAUL THEVENET vieilles vignes, morgon 2015 70 bottle

ITALIAN REDS

- NEBBIOLO vietti "perbacco", piedmont 2014 12 glass 50 bottle
- SANGIOVESE col d'orcina rosso di montalcino, tuscan 2013
15 glass 60 bottle
- MERLOT/SYRAH/SANGIOVESE gaja "ca' marcanda promis", tuscan 2014 85 bottle
- SCHIOPPETTINO vignai da duline "la duline", venezia-giulia 2015 92 bottle
- BARBERA D'ASTI michele chiaro "la court", piedmont 2013 120 bottle
- CABERNET/SANGIOVESE sassicaia "guidalberto", bolgheri 2015 135 bottle
- NEBBIOLO bartolo mascarello barolo, piedmont 2011 289 bottle

GRENAICHE

- KERMIT LYNCH côtes du rhône, southern rhône 2015 12 glass 50 bottle
- NEYERS RANCH "rossi ranch", sonoma valley 2014 78 bottle

ZINFANDEL

- FRANK FAMILY VINEYARDS napa valley 2014 15 glass 70 bottle

MERLOT

- RAYMOND reserve selection, napa valley 2014 14 glass 65 bottle
- DUCKHORN napa valley 2014 18 glass 92 bottle
- CHÂTEAU BEAU-SÉJOUR premier grand cru classé, st.-émilion 2006 215 bottle
BÉCOT

WINE SELECTIONS

CABERNET SAUVIGNON

| | | | |
|--------------------------|----------------------------------|------|--------------------------|
| STAG'S LEAP WINE CELLARS | "artemis", napa valley | 2014 | 55 half bottle |
| ANCIENT PEAKS | paso robles | 2015 | 14 glass 60 bottle |
| WILLIAM HILL ESTATE | napa valley | 2014 | 15 glass 79 bottle |
| CHATEAU STE. MICHELLE | "artist series", columbia valley | 2013 | 80 bottle |
| FRANK FAMILY VINEYARDS | napa valley | 2014 | 18 glass 90 bottle |
| CROSS BARN BY PAUL HOBBS | napa valley | 2014 | 23 glass 110 bottle |
| HEITZ CELLAR | napa valley | 2012 | 120 bottle |
| SILVER OAK | napa valley | 2011 | 180 bottle |
| OVERTURE BY OPUS ONE | napa valley | NV | 25 3oz. glass 229 bottle |
| CAYMUS | special selection, napa valley | 2013 | 275 bottle |
| JOSEPH PHELPS | "insignia", napa valley | 2012 | 300 bottle |
| OPUS ONE | napa valley | 2013 | 535 bottle |
| KENZO ESTATE | "murasaki", napa valley | 2012 | 415 bottle |

SYRAH

| | | | |
|--------------------|----------------------------------|------|-----------|
| STAGS' LEAP WINERY | petite sirah, napa valley | 2014 | 70 bottle |
| PENFOLDS | bin 28 "kalimna", barossa valley | 2014 | 73 bottle |

SAKE & SHOCHU

| | | |
|--------|--|------------|
| SHOCHU | iichiko "blu", japan | 50 bottle |
| SAKE | kubota "manjyu" junmai daiginjyo, niigata, japan | 100 bottle |

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Tell us how we are doing:

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Visit us online at

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Neiman Marcus
HONOLULU