

# M A R I P O S A

## Bollinger Champagne Wine Dinner

**Tuesday, October 23, 2018 5:30 pm**

\$110 per guest (plus tax & gratuity)

Neiman Marcus is pleased to feature the  
Champagne House Bollinger with an exquisite Wine Pairing Dinner.  
Family run & producers of wines from the Champagne Region, Aÿ, France,  
Bollinger was founded in 1829 & is one of the last remaining independent Champagne houses.  
The wines are complex in flavor, rich & powerful in style, characteristic of "classic" Champagne wine.

Indulge in a menu crafted by  
Executive Chef Lawrence Nakamoto  
crafted especially for these Bollinger Champagnes selected for the evening

### Course 1

Kinmedai (Snapper) Carpaccio  
Tsar Nicolai Caviar, Kiawe Smoked Sea Salt,  
Lemon Zest, Extra Virgin Olive Oil  
Bollinger Special Cuvee, NV

### Course 2

Butter Poached Lobster Salad  
Mari's Garden Mix, Hearts of Palm, Sweet Onions,  
Avocado, Pickled Strawberries, Raspberry Vinaigrette  
Bollinger Rosé, NV

### Course 3

Parmigianino Reggiano Risotto  
Topped With Prosciutto di Parma  
Bollinger Special Cuvee, NV

### Course 4

Pan Roasted Quail  
Kabocha Puree, Caramelized Baby Carrots, Pearl Onions, Spiced Orange Jus  
Bollinger R.D. Extra Brut, 2004

### Course 5

Chef's Selection of Cheese  
Menu subject to market availability of products

Call 951-3420 for reservations or for more information,  
or book on-line at [dining@neimanmarcushawaii.com](mailto:dining@neimanmarcushawaii.com)

*Neiman Marcus*