MARIPOSA

2016 New Year's Eve Celebration Dinner Prix Fixe Menu Saturday, December 31, 2016 \$130 per person

(plus tax & gratuity)

Menu Composed By Executive Chef Marc Anthony Freiberg Pastry Chef Wendy Nakamura

Reception
Glass of Sparkling Wine

First Course
House Smoked Salmon
Dungeness Crab
Ahi Tartar
avocado, calamansi-crème fraiche

Second Course
Seared Hokkaido Scallops
coconut risotto, hon shimeji mushrooms, snow peas, basil butter

Third Course
Kurobuta Pork Belly
watercress, pickled red onions, crispy fried oyster, soy caramel

Fourth Course

Beef Tenderloin "Braciole"

coppa, fontina, celery root & potato puree, fig-port reduction

Fifth Course
Pastry Chef's Signature Dessert of the Evening

Menu subject to market availability of products
Special Holiday hours on New Year's Eve, Dinner service from 5-8pm
Please enter from the Mariposa Private Entrance, Ocean side, Mall Level of Neiman Marcus

Neiman Marcus