

MARIPOSA

AFTERNOON MENU

MARIPOSA SALAD

ko'olau mountain greens, shaved fennel, maui onions, kamuela tomatoes,
white balsamic vinaigrette. 10.00

COLD SMOKED SALMON

green apple-fennel salad, citrus crème fraîche, avruga caviar. 12.00

CHILLED KING CRAB SALAD

hearts of palm, maui butter lettuce, avocado, baby radish, green goddess dressing. 21.00

THE MARIPOSA BURGER

all natural, melted cheddar, basil-tarragon aioli, grilled onions, lettuce, tomato, potato roll. 14.00

RIBEYE ROAST BEEF

sliced thin, wild arugula, kamuela tomatoes, melted brie, maui onion jus,
french bread, sweet potato fries. 17.00

LAKSA SEAFOOD CURRY

clams, black tiger shrimp, fresh fish, vegetable julienne, steamed rice. 22.00

SMOKED SALMON & WHOLE GRAIN SPAGHETTINI

seasonal mushrooms, fennel, spinach, tarragon-mascarpone, salmon caviar. 20.00

BARBECUED TIGER PRAWNS

grilled avocado, shaved maui onions, citrus-beet gazpacho, ricotta salata. 14.00

KAHUKU CORN CHOWDER

celery, potato, chive. 7.00

MONKEY BREAD

seasoned butter. 5.00

CHEESE

served with fruit, nuts, crostini

TALEGGIO - ITALY

semi-soft, full cream cow's milk cheese

POINT REYES - CALIFORNIA

farmstead blue cheese

PURPLE HAZE - CALIFORNIA

cypress grove chèvre, lavender and fennel pollen

FROMAGER D' AFFINOIS - FRANCE

soft cow's milk cheese, light nutty flavor

OLDE AMSTERDAM GOUDA - HOLLAND

hard-aged, rich, creamy, nutty undertones

SURFING GOAT DAIRY - MAUI

chef's selection

MANCHEGO - SPAIN

hard texture sheep's milk, aged 3 months, nutty flavor

Choice of 3 12.00 Choice of 5 15.00 Choice of 7 18.00

DESSERT 7.50

BUTTERSCOTCH MACADAMIA PIE

butterscotch sauce drizzle, coconut praline

THAI COFFEE PARFAIT

caramelized banana cake

WARM LILIKOI PUDDING CAKE

tropical fruit, whipped cream

FROZEN LEMON SOUFFLÉ

housemade graham cracker cookie

BELGIAN CHOCOLATE MOUSSE

devil's food cake

CREAMSICLE CHEESECAKE

blood orange gelée

Neiman Marcus