

MARIPOSA PRIX FIXE DINNERS

CHEF'S TASTING MENU 55.00 (plus tax and gratuity)
pairing with wines add 20.00

FIRST COURSE

HOUSE SMOKED SALMON roasted golden beets, baby radish, horseradish crème fraîche,
maui watercress, red onion pickles.

Roederer Estate Brut, Anderson Valley NV

SECOND COURSE

BAKED MUSSELS pistachio butter, bruschetta, piquillo peppers, balsamic.

Domaine du Salvard, Delaille, Cheverny, France 2009

THIRD COURSE

Choice of one:

OPAKAPAKA hawaiian pink snapper, fresh hearts of palm, pea shoots, baby radish, thai lobster sauce.

Mer Soleil Silver Chardonnay (Unoaked), Monterey county 2008

ROASTED PORK CHOP smoked mozzarella, hamakua mushroom barley, balsamic grilled peach,
house bacon, roasted shallot-porcini jus.

Edmeades Zinfandel, Mendocino County 2008

DESSERT

PASTY CHEF'S DESSERT OF THE EVENING

CHEF'S TASTING MENU 65.00 (plus tax and gratuity)
pairing with wines add 25.00

FIRST COURSE

BARBECUED TIGER PRAWNS grilled avocado, shaved maui onions, citrus-beet gazpacho, ricotta salata.

Ferrari-Carano Fumé Blanc, Sonoma County 2010

SECOND COURSE

MAUI GOAT CHEESE RAVIOLI prosciutto, kahuku corn, english peas, romesco vinaigrette.

Domaine de Triennes, Viognier, Sainte Fleur, France 2008

THIRD COURSE

BRAISED PORK BELLY & SEARED SCALLOPS pickled watercress, lilikoi brown butter.

Storybook Mountain Vineyards, Rosé, Napa Valley 2009

FOURTH COURSE

GRILLED BEEF TENDERLOIN herb polenta fries, haricots verts, fresh porcini, pinot noir sauce.

Au Bon Climat, Pinot Noir, Santa Barbara County 2008

DESSERT

PASTY CHEF'S DESSERT OF THE EVENING

Neiman Marcus