

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**
PROSECCO grilled avocado, shaved maui onions,
citrus-beet gazpacho, ricotta salata ●
nino franco, valdobbiadene, nv

SECOND COURSE

SPRING HARVEST SALAD
GARGANEGA mari's greens, sweet peas, shaved fennel and
asparagus, watermelon radish, fresh mint, artichoke,
toasted almonds, herb-lemon vinaigrette ●
pieropan soave classico, veneto 2016

THIRD COURSE

GOAT CHEESE GYOZA
CHARDONNAY steamed then seared, sweet pea purée, hamakua
mushrooms, ho farms tomatoes, toasted chili oil
*domaine roland lavantureux petit chablis,
burgundy 2015*

FOURTH COURSE

choice of

PAN-SEARED SCALLOPS
PICPOUL DE PINET brown rice and quinoa ginger fried rice,
steamed baby bok choy, asian tabouleh *
hb, languedoc-roussillon 2016

or

**APPLE & MUSTARD BRINED
PORK CHOP**
MERLOT fingerling potato and artichoke ragu, roasted waialua
asparagus, port reduction ● *
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

1450 Ala Moana Blvd. Honolulu, Hawaii 96814 Phone (808) 951-3420

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	maui'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	nm double barrel herradura reposado tequila, peach, honey syrup, cointreau, fresh lime 14
WATERMELON BASIL COOLER	fords gin, fresh lime, watermelon, basil leaf 12
SUMMER CUP	deep eddy grapefruit vodka, port, strawberries, lemon, cucumber garnish 14
MOJITO NUEVO	sailor jerry rum, lime, mint, passion fruit, gloria ferrer brut 12
GORGEOUS MARY	absolut peppar, house bloody mary mix, slender carrot pickle, old bay rim 12
BLACKBERRY JULEP	woodford reserve, fresh blackberries and mint, elderflower, q spectacular tonic 15
ROSÉ REFRESHER SANGRIA	belvedere peach nectar vodka, stone fruits, agave nectar, cointreau, rosé 15
THE BROSE	hennessy vs, rosé, lemon, mixed berries 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 BLONDE 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 4
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

GOAT CHEESE GYOZA steamed then seared, sweet pea purée, hamakua mushrooms, ho farms tomatoes, toasted chili oil **15** | cal 580

MARIPOSA POKE ahi, salmon, hamachi, cucumber, ogo, kamuela tomatoes, chili garlic sauce, mari's greens **20 *** | cal 280

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 thinly sliced poached octopus, dashi marinated ho farms tomatoes, shaved fennel, micro shiso, sweet pea purée, yuzu oil ● **17** | cal 510

WAIALUA ASPARAGUS "FRIES" seasoned bread crumbs, lemon zest, honey mustard aioli **15** | cal 980

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 farms tomatoes, avocado, cucumber, radish sprouts, onion-soy dressing **20 *** | cal 560

SPRING HARVEST SALAD mari's greens, sweet peas, shaved fennel and asparagus, watermelon radish, fresh mint, artichoke, toasted almonds, herb-lemon vinaigrette ● **16** | cal 630

MAIN SELECTIONS

- ARARE CRUSTED SALMON** all natural gmo free norwegian salmon, wild black rice, edamame, sautéed kale and haricot vert, kabayaki drizzle **29 *** | cal 720
- PAN-SEARED SCALLOPS** brown rice and quinoa ginger fried rice, steamed baby bok choy, asian tabouleh ● **32 *** | cal 800
- ROASTED TIGER PRAWN PASTA** pancetta, maui onions, fresh basil, linguine pasta, vodka-tomato cream sauce **34 *** | cal 830
- RIBEYE STEAK** herb & garlic marinated, cassava fries, sautéed hamakua mushrooms, kale, roasted garlic ● **42 *** | cal 1340
- APPLE & MUSTARD BRINED PORK CHOP** fingerling potato and artichoke ragu, roasted waiialua asparagus, port reduction ● **30 *** | cal 960
- TAGLIATELLE BOLOGNESE** pork, beef & veal roasted bone marrow bolognese sauce, parmigiano reggiano, truffle essence **30** | cal 810
- PAN ROASTED DUCK BREAST** local sweet potato purée, roasted spring vegetables, fennel confit, orange pepper demi sauce ● **29** | cal 910
- KALBI BRAISED SHORT RIB** local watercress and sesame risotto, shaved cucumber quick kimchi **38 *** | cal 1100
- GRILLED LAMB CHOP** marinated with spices and preserved lemon, grilled naan bread, cucumber and ho farms tomato salad, herb yogurt sauce **40 *** | cal 1240
- BLACK TRUFFLE BURGER** roasted garlic aioli, arugula, kamuela tomatoes, maui onion marmalade, boschetto cheese **29 *** | cal 1640
- SOY ROASTED TOFU STEAK** brown rice and quinoa ginger fried rice, steamed baby bok choy, asian tabouleh, soy caramel **23** | cal 800

Before placing your order, please inform your server if a person in your party has a food allergy.

For parties of 6 or more adults, a 20% service charge will be added.

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BENEFIT
Cuisine for a healthier lifestyle

● **GLUTEN-FREE**

WINE SELECTIONS

CHAMPAGNE & SPARKLING

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
BISOL	brut prosecco di valdobbiadene, italy 2016	14 glass 65 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-oger, reims nv	110 bottle
VEUVE CLICQUOT	brut "yellow label", reims nv	125 bottle
BOLLINGER	special cuvée brut, aÿ 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 2006	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 2016	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 2016	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" kabinet, rheinhessen 2016	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 2013	54 bottle	
DELAPORTE	sancerre, loire valley 2016	15 glass	61 bottle
CLIFF LEDE	napa valley 2016	15 glass	70 bottle

CHARDONNAY

NEIMAN MARCUS	santa barbara county 2016	12 glass	52 bottle
DOMAINE ROLAND LAVANTUREUX	petit chablis, burgundy 2014	12 glass	53 bottle
JEAN-CLAUDE BOISSET	"les ursulines", burgundy 2013	12 glass	52 bottle
LAGUNA RANCH VINEYARDS	russian river valley 2016	60 bottle	
ROMBAUER	napa valley 2016	65 bottle	
NEYERS RANCH	304, napa valley 2016	68 bottle	
PATZ & HALL	dutton ranch, russian river valley 2015	17 glass	85 bottle
CHATEAU MONTALENA	napa valley 2015	125 bottle	
JORDAN	russian river valley 2015	24 glass	110 bottle
DOMAINE BERNARD DE CHÉRISEY	genelotte premier cru meursault-blagny 2014	202 bottle	

ROSÉ

CHÂTEAU MIRAVAL	côtes de provence 2016	15 glass	61 bottle
JOGUET	chinon rosé, loire valley 2015	50 bottle	

WINE SELECTIONS

PINOT NOIR

FLOR DE CAMPO	central coast 2014 12 glass 50 bottle
AU BON CLIMAT	santa barbara county 2016 15 glass 65 bottle
Craggy Range	"te muna road", martinborough 2013 70 bottle
FEL	anderson valley 2015 19 glass 90 bottle
CLOS DU VAL	carneros estate 2015 22 glass 95 bottle
DOMAINE JOSEPH ROTY	marsannay, burgundy 2013 120 bottle
RAEN	sonoma coast 2016 150 bottle
FÜRST	"r" spätburgunder centgrafenberg, franken 2006 229 bottle

BEAUJOLAIS

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

NEBBIOLO	vietti "perbacco", piedmont 2014 12 glass 50 bottle
SANGIOVESE	col d'orcia rosso di montalcino, tuscany 2014 15 glass 60 bottle
MERLOT/SYRAH/SANGIOVESE	gaja "ca'marcanda promis", tuscany 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

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 2015 15 glass 70 bottle
NEAL FAMILY VINEYARDS	napa valley 2013 18 glass 85 bottle

MERLOT

RAYMOND	reserve selection, napa valley 2013 14 glass 65 bottle
DUCKHORN	napa valley 2014 18 glass 92 bottle
CHÂTEAU BEAU-SÉJOUR BÉCOT	premier grand cru classé, st.-émilion 2006 215 bottle

WINE SELECTIONS

CABERNET SAUVIGNON

STAG'S LEAP WINE CELLARS	"artemis", napa valley 2013	75 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 2012	80 bottle
FRANK FAMILY VINEYARDS	napa valley 2014	18 glass 90 bottle
CROSS BARN BY PAUL HOBBS	napa valley 2014	23 glass 110 bottle
B CELLARS	blend 26, napa valley 2015	23 glass 115 bottle
HEITZ CELLAR	napa valley 2013	120 bottle
OVERTURE BY OPUS ONE	napa valley NV	25 3oz. glass 229 bottle
CAYMUS	special selection, napa valley 2014	275 bottle
SILVER OAK	napa valley 2013	290 bottle
JOSEPH PHELPS	"insignia", napa valley 2012	300 bottle
OPUS ONE	napa valley 2014	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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Duane Kawamoto, General Manager

Lawrence Nakamoto, Executive Chef

Neiman Marcus
HONOLULU

NEIMAN MARCUS CUISINE

Socially conscious inspired menu, emphasizing a healthier lifestyle along with classic Neiman Marcus fare, prepared by our well trained culinary team. All of our ingredients are locally sourced when available, using fresh seasonal foods, all natural chicken, hamburger, and hormone free milk.

Our food menus are complemented by a careful selection of wines, cocktail recipes and non-alcoholic beverages delivered to you by our well informed attentive waitstaff team members.

Thank you for shopping and dining at Neiman Marcus.

ZODIAC

San Diego, CA
Downtown Dallas, TX
Bal Harbour, FL
St. Louis, MO
Northbrook, IL
King of Prussia, PA

ROTUNDA

San Francisco, CA
Paramus, NJ

MARIPOSA

Beverly Hills, CA
Newport Beach, CA
Bellevue, WA
Honolulu, HI
Houston, TX
Plano, TX
San Antonio, TX
Coral Gables, FL
Boca Raton, FL
Chicago, IL
White Plains, NY

MERMAID BAR

Honolulu, HI
Fort Lauderdale, FL
Dallas NorthPark, TX

NM CAFE

Palo Alto, CA
Topanga, CA
Walnut Creek, CA
Las Vegas, NV
Scottsdale, AZ
Atlanta, GA
Dallas NorthPark, TX
Fort Worth Clearfork, TX
Plano, TX
McLean, VA
Short Hills, NJ
Oakbrook, IL
Troy, MI
Natick, MA
Garden City, NY

ESPRESSO BAR

Honolulu, HI
Downtown Dallas, TX
King of Prussia, PA

FRESH MARKET

San Francisco, CA

BAR ON 4

Beverly Hills, CA
Chicago, IL

BERGDORF GOODMAN, NY

BG
Good Dish

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