



M A R I P O S A

*Neiman Marcus*



## APPETIZERS

SEASONAL SOUP 7.00

WILD MUSHROOM & LEEK SOUP

porcini cream, cèpe dust & chervil 7.00

CRISPY CRAB SPRING ROLL

pea sprout salad, peanut sauce & candied ginger 10.00

PAN FLASHED & FRIED CALAMARI

spicy white bean & tomato confit, scallions & frisée 9.00

CAVIAR

Beluga 28 grams 95.00

## COMPOSED SALADS

RARE BLACKENED TUNA SALAD

soy beans, rice noodles, crispy wonton & miso vinaigrette 16.00

CAESAR SALAD

crispy romaine lettuce, sun-dried yellow tomato, smoked garlic vinaigrette  
& Parmesan crisp 9.50 With chicken 13.00 With shrimp 16.00

SMOKED TROUT & PINK GRAPEFRUIT SALAD

watercress, frisée, grilled scallions, walnuts, gorgonzola & citrus coulis 13.00

GRILLED CHICKEN SALAD

preserved lemon, roasted beet salad, curry emulsion, micro greens & cilantro 14.00

CHARRED FILET MIGNON & GREENS

peppercorn crust, vine-ripened tomatoes, gorgonzola, green beans & truffled  
potato fennel salad with sherry vinaigrette 16.00

BOUQUET OF SALADS

chopped chicken salad, tomato buffalo mozzarella salad  
& Mediterranean salad 15.00

SEARED CRISPY DIVER SCALLOPS

citrus vinaigrette & spring greens, baked goat cheese,  
pancetta crisps & fried leeks 15.00



## STARTERS

### SEASONAL SOUP

cup 4.50 bowl 6.00

### TOMATO BASIL SOUP

parmesan crostini. cup 4.50 bowl 6.25

### SCALLOP & SHRIMP PAIRING

shrimp scampi, risotto cake, pan-seared new england scallops,  
lentils, leeks, roasted garlic. 12.50

### MEDITERRANEAN PLATTER

hummus, tapenade, grilled pita bread, marinated olives. 9.50

### CRISPY CALAMARI

mango cilantro salsa and sour cream. 12.50

### ONION TART

warm roquefort brie cheese, portobello mushroom and red onion tart,  
mixed field greens, roma tomatoes, white balsamic dressing. 10.50

## COMPOSED SALADS

### OLIVE OIL ROASTED SALMON

warm goat cheese, hearts of palm, artichokes, cherry tomatoes,  
hazelnut lemon-thyme vinaigrette. 16.25

### HONEY BARBECUE SHRIMP SALAD

mango, snow peas, jicama, tomatoes, mixed greens, orange citrus dressing. 17.50

### CHOPPED TURKEY SALAD

iceberg lettuce, tomatoes, avocado, egg, cucumber, cheddar, bacon, celery,  
carrots, dijonaise vinaigrette. 15.00

### HARVEST SALAD

grilled chicken, spinach, dried cranberries, pecans, red grapes,  
apples, balsamic dressing. 16.00

### \*GRILLED STEAK SALAD

center-cut top sirloin, vine-ripened tomatoes, red onions,  
creamy blue cheese dressing. 19.50

### MADISON AVENUE

diced chicken, bacon, frisée, romaine, radicchio, avocado, tomatoes,  
deviled egg, creamy bleu cheese dressing. 16.00

### MARIPOSA SAMPLER

lobster salad; dill tuna salad; chicken salad; french beans, plum tomato  
and red onion salad, light dressing. 21.00

### MANDARIN ORANGE SOUFFLÉ

NM chicken salad, fresh fruit, muffin. 14.00



## SANDWICHES

FRENCH CHEESES & PORTOBELLO GRILLED SANDWICH  
brioche, Brie, vacheron & portobello mushroom served with sliced  
tomatoes and balsamic drizzle 13.00

LOBSTER CLUB  
open-faced on warm brioche, with Boursin spread, watercress &  
truffle potato salad 18.00

CROQUE MONSIEUR  
frisée & grape salad, shaved toasted almonds, pear vinaigrette  
& pommes frites 15.00

MARIPOSA SAMPLER  
a cup of soup, petite salad & your choice of French grilled cheese sandwich  
or croque monsieur 16.00

## MAIN SELECTIONS

CHICKEN, SPINACH & PASTA  
fennel confit, tomato, mushrooms, truffle garlic cream & Parmesan cheese 18.00

OVEN-ROASTED CHICKEN & YUKON POMMES PUREE  
lemon confit, spinach & caramelized onion au jus 15.00

SEARED CRISPY BASS  
orzo "risotto", tomato broth, ratatouille & tapenade 18.00

SEAFOOD GEMELLI PASTA  
shrimp, crab, scallops, tomato garlic sauce & fresh herbs 18.00

PETIT FILET MIGNON  
pommes puree, caramelized cipollinis, red wine reduction, asparagus  
& mixed mushrooms 19.00

PAN-SEARED ATLANTIC SALMON  
melting green onions, red wine sauce, crispy shallot garlic topping 17.00

## DESSERTS

Our server will present today's dessert selection when finished with your main course.