



The Mariposa

Start

- Maine Lobster Chowder -24
smoked Pimentón de la Vera, chives ⊗
- Roasted Cauliflower -19
tricolor cauliflower, carrot nage, marcona almond, farro
- #1 Ahi & Avocado Toast -24
black bread, egg yolk, Niçoise olive, Spanish white anchovy, haricot vert, caper-thyme vinaigrette
- Foie and Waffles* -30
LaBelle Farm's foie gras, mango, leek, barrel aged maple syrup
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Greens

- Tomato Tart -19
Burrata, 25yr. aged balsamic, micro basil, olive oil
- Little Gem Lettuce -17
Point Reyes blue cheese foam, brioche croutons, glazed opal apple, walnut, heirloom carrot
- Kombu Cured Niman Ranch Pork Belly -19
petite vegetables, pak choi, house sriracha ⊗
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Middle

- Wild Mushroom Beggars Purse -20
seasonal mushrooms, Shepherd's dairy chevre, salt roasted beets, Pinot Noir gastrique
- Aged Gruyere Soufflé -19
bacon sauce supreme, chive oil
- Gnocchi -18
beurre blanc, lemon, Rockhill Creamery aged edam
shaved black winter truffle - \$30 supplement
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Mains

- Guinea Hen Saltimbocca* -34
house cured prosciutto, miso braised kale, roasted mushrooms, cabernet reduction ⊗
- Wild King Salmon -38
English pea purée, miners lettuce, wood sorrel, wasabi vinaigrette ⊗
- Mouillard Duck Breast -38
duck confit agnolotti, fiddlehead ferns, yukon potato mousseline, aged sherry
- Niman Ranch Beef Tenderloin -38
celery root, mustard greens, Vidalia onion soubise, peppercorn jus ⊗
- Morgan Valley Lamb Chop* -40
lamb belly roulade, chorizo-turnip hash, charred tomato aioli, black garlic ⊗
- Bison Fillet* -42
Saint Andre triple cream brie, yam-yukon potato gratin, zinfandel jus, rainbow chard ⊗
seared La Belle Farm's foie gras - \$30 supplement