

The Mariposa  
New Year's Eve 2018

Amuse-Bouche

Osetra Caviar \*

roasted corn flan / king crab

puffed sorghum / yuzu

Chestnut Soup ☒

warm winter vegetable salad / wild mushroom

spiced orange espuma

Char Sui Boa

Niman Ranch beef / black garlic-soy / radish

baby bok choy

Cassoulet

suckling pig / toulousian sausage / flageolet bean

roasted duck

Veal Chop ☒

sweet potato risotto / pickled peaches / verjus

Gingerbread House

fresh ginger cake/ salted caramel mousse/ citrus

cranberries

\$160 per person

Wine pairing available, add \$65 per person

Tax and gratuity not included

There will be no substitutions

☒ Suitable for a gluten-free diet

\*Consuming raw or undercooked meats,

poultry, seafood, shellfish or eggs may

increase the risk of foodborne illness.

The Mariposa  
New Year's Eve 2018  
Vegetarian Menu

Amuse-Bouche

Cavi-Art

roasted corn flan / mountain rose apple  
corn brioche crumble / yuzu

Chestnut Soup ☒

warm winter vegetable salad / wild mushroom  
spiced orange espuma

Kombu Cured Tofu

char sui bao / black garlic-soy / radish  
baby bok choy

Risotto and Winter Truffles ☒

confit of leek / fennel / aged gruyère

Sage Rubbed Jackfruit ☒

confit marble potato / pickled peaches  
maple braised mustard greens / verjus

Gingerbread House

fresh ginger cake/ salted caramel mousse/ citrus  
cranberries

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