

# *Mariposa Menu*

## *Reception*

Aguacate Frito with Smokey Pimentón Aioli  
Lentil Walnut Croquettes with Cilantro Mint Pesto  
Handmade Empanadas with Portobello, Caramelized Onions,  
Gorgonzola Truffle Cream with Pineapple Criolla

***Pasqual Toso Sparkling Brut, Argentina***

## *1<sup>st</sup> Course “Ceviche”*

Ecuadorian Gulf Rock Shrimp,  
Hawaiian Ahi, Avocado, Pico de Gallo & Chipotle Aioli  
Diver Sea Scallops, 4 Citrus, Mango, Cucumber & Chives

***2014 Sauvion Rose d’ Anjou, Loire Valley, France***

## *2<sup>nd</sup> Course “Pulpo”*

Grilled Spanish Octopus atop Arugula & Fennel  
with warm Spanish White Beans

***2012 Robert Mondavi Pinot Noir, Napa Carneros***

## *3<sup>rd</sup> Course “Plato Principal”*

Creekstone Farms Beef Filet Medallion, Grilled Beeler’s Chorizo,  
Jumbo Tiger Shrimp, with Lemon Zested Mashed Yukon Potatoes,  
Charred Poblano Corn finished with  
Signature Mushroom Gorgonzola Chipotle Sauce

***2013 Artesana Tannat, Canelones, Uruguay***

## *4<sup>th</sup> Course “Banana Nirvana”*

Baked Banana Crepe with Saffron Salted Caramel Sauce  
accompanied by Dulce de Leche Gelato

***Madeira Vinhos Barbeito ‘Boston Bual’***

*Lisa Dahl Chef Rôtisseur*  
*Chef de Cuisine Javier Ibarra*  
*Guest Pastry Chef Daniel Keadle*  
*Wine Director David Dimler*