WINE SELECTIONS

CHAMPAGNE & SPARKLING

Ruinart Blanc de Blancs Brut, Reims NV (375ml) NV		79.00
Moët et Chandon Brut Rosé Impérial, Epernay (375ml) NV		49.00
Moët et Chandon Cuvée Dom Pérignon, Epernay 2003		325.00
Nicolas Feuillatte Brut, Epernay NV	14.00	73.00
Perrier-Jouët Grand Brut, Epernay NV		85.00
Krug Grande Cuvée, Reims NV		425.00
Krug Brut, Reims 1995		595.00
Louis Roederer Cristal, Reims 2002		425.00
Taittinger Brut "La Française", Reims NV		110.00
Veuve Clicquot Brut "Yellow Label", Reims NV	21.00	95.00
Henriot Brut, Reims NV	18.00	110.00
Roederer Estate Brut, Anderson Valley, California NV		41.00
Domaine Chandon Brut, California NV	11.00	45.00
Scharffenberger Brut, Anderson Valley, California NV		62.00
Caposaldo Brut Prosecco, Veneto, Italy NV	12.00	43.00
Ca' Vittoria Prosecco di Valdobbiadene, Italy NV		51.00
JCB No. 69 Brut Rosé, Crémant de Bourgogne, France NV	16.00	78.00
Lamberti Rosé, Veneto, Italy NV	12.00	55.00

CHARDONNAY

Neiman Marcus Santa Barbara County 2012	13.00	48.00
Cambria "Katherine's Vineyard" Santa Maria 2009 (375ml)		25.00
Louis Jadot Pouilly-Fuissé, Burgundy, France 2011 (375ml)		29.00
Patz & Hall, Dutton Ranch, Russian River Valley 2010		85.00
Jordan, Russian River Valley 2010		90.00
Laguna Ranch Vineyards, Russian River Valley 2011	15.00	50.00
Ramey, Russian River Valley 2009	20.00	83.00
Neyers, Carneros District 2010		68.00
Forman, St. Helena 2011		90.00
Raymond, Napa Valley 2012	9.00	32.00
Mer Soleil Silver (Unoaked), Monterey County 2011	17.00	74.00
Au Bon Climat Sanford & Benedict, Santa Rita Hills 2010		65.00
Brewer-Clifton, Santa Rita Hills 2010		85.00
Costa de Oro Gold Coast Vineyard, Santa Barbara County 2009		55.00
Joseph Drouhin Puligny-Montrachet, Burgundy, France 2011		95.00
J.J. Vincent Bourgogne Blanc, Burgundy, France 2011	11.00	41.00
Glen Carlou, South Africa 2012	10.00	35.00

SAUVIGNON BLANC

Matanzas Creek, Sonoma County 2011 (375 ml)		21.00
Ferrari-Carano Fumé Blanc, Sonoma County 2012	9.00	32.00
Cakebread Cellars, Napa Valley 2012	17.00	68.00
Domaine du Salvard, Delaille, Cheverny, France 2012	11.00	38.00
Wairau River, Marlborough, New Zealand 2012	13.00	44.00

EXCITING WHITES

Miner Simpson Vineyard Viognier, California 2010 (375ml)		30.00
Santa Margherita Pinot Grigio, Italy 2011 (375ml)		34.00
Conundrum White Blend, Rutherford 2012	15.00	64.00
Foxen Ernesto Wickenden "Old Vines" Chenin Blanc, Santa Maria Valley 2010	17.00	52.00
Palmina Malvasia Bianca, Larner Vineyard, Santa Ynez Valley 2009		56.00
Ironstone Vineyards "Obsession" Symphony, California 2011		38.00
Elk Cove Vineyards Pinot Gris, Willamette Valley 2012	14.00	50.00
Torresella Pinot Grigio, Friuli, Italy 2011	10.00	35.00
Livio Felluga Pinot Grigio, Friuli Colli Orientali, Italy 2011	22.00	68.00
Domaine de Triennes Viognier, Sainte Fleur, France 2010	11.00	39.00
Mia Dolcea Moscati d'Asti, Piemonte, Italy 2011	11.00	45.00
Selbach-Oster Riesling Kabinett, Mosel, Germany 2010	13.00	44.00

ROSÉ

Beringer White Zinfandel, California 2011	9.00	31.00
Château d'Esclans "Whispering Angel" Rosé, Provence, France 2012	13.00	48.00

CABERNET SAUVIGNON

Faust, Napa Valley 2007 (375ml)		55.00
Stag's Leap "Artemis", Napa Valley 2009 (gl/375ml)	23.00	59.00
Francis Ford Coppola "Director's Cut", Alexander Valley 2010	16.00	55.00
Hanna, Alexander Valley 2009	15.00	54.00
Jordan, Alexander Valley 2009		120.00
Mantra, Alexander Valley 2010		75.00
Neyers, Neyers Ranch, St. Helena 2009		95.00
Caymus Special Selection, Napa Valley 2010		260.00
Conn Creek Anthology, Napa Valley 2008		60.00
Domaine Georg Rafael, Napa Valley 2007		95.00
Duckhorn Decoy, Napa Valley 2010		78.00
Faust, Napa Valley 2010		90.00
Frank Family, Napa Valley 2010	18.00	82.00
Heitz Cellar, Napa Valley 2007		120.00
Joseph Phelps "Insignia", Napa Valley 2009		275.00
Mt. Veeder, Napa Valley 2009		88.00
Opus One, Oakville, Napa Valley 2009		350.00
Silver Oak, Napa Valley 2008		180.00
Stags' Leap Winery, Napa Valley 2009		110.00
William Hill Estate, Napa Valley 2009	18.00	82.00
Falcone Family Vineyards, Paso Robles 2009		68.00
Justin, Paso Robles 2011	16.00	72.00
Woodward Canyon Winery, Washington 2007		97.00
Château Greysac Médoc, Bordeaux, France 2009	14.00	50.00

MERLOT

Luna Vineyards, North Coast 2010	16.00	64.00
Paradigm, Oakville, Napa Valley 2009	20.00	86.00
Swanson, Oakville, Napa Valley 2009		70.00
Duckhorn, Napa Valley 2010		90.00
Markham, Napa Valley 2011	12.00	51.00
Duckhorn, Napa Valley 2010		90.00
La Terre, California 2011	9.00	33.00
Torres Atrium, Penedès, Spain 2010	12.00	49.00

PINOT NOIR

Patz & Hall, Sonoma County 2008 (375ml)		52.00
Cambria "Julia's Vineyard", Santa Maria 2010 (375ml)		23.00
Ken Wright Cellars Savoya Vineyard, Yamhill-Carlton, Oregon 2010 (375 ml)		56.00
Duckhorn Decoy, Anderson Valley 2011		78.00
Belle Glos "Meiomi", Sonoma Coast 2012	15.00	50.00
John Tyler, Presidio Ranch, Santa Rita Hills 2009		110.00
Au Bon Climat "La Bauge Au-dessus", Santa Maria Valley 2008		80.00
Foxen, Santa Maria Valley 2009		122.00
Au Bon Climat, Santa Barbara County 2011	17.00	54.00
Cellar No:8, California 2011	10.00	38.00
Louis Jadot Couvent des Jacobins, Burgundy 2009	15.00	49.00
Veramonte Reserva, Casablanca Valley, Chile 2010	12.00	39.00

ADVENTUROUS REDS

Edmeades Zinfandel, Mendocino County 2011	14.00	51.00
Carlisle Zinfandel, Papera Ranch, Russian River Valley 2009		85.00
Frank Family Zinfandel, Napa Valley 2010	18.00	86.00
Stags' Leap Winery Petite Syrah, Napa Valley 2009	17.00	75.00
Mazzoni Sangiovese/Merlot, Tuscany 2008		43.00
Isole e Olena Chianti Classico, Tuscany 2010	12.00	52.00

STARTERS

SOUP OF THE EVENING
seasonal soup, poured tableside. 12.00

MARIPOSA CORN CHOWDER
celery, potato, chive. 7.00/9.00
Calories 120/190

BURRATA CHEESE
speck, green olive tapenade, grape tomatoes, aged balsamic. 12.00
Calories 690

GF HORSERADISH & BEET CURED SALMON
ahi tartar, shaved fennel, ogo, smoked trout roe, citrus olive oil. 13.00
Calories 270 fat 17g sat fat 3.5g chol 80mg sodium 230mg total carbs 6g protein 23g

GF BARBECUED TIGER PRAWNS
grilled avocado, shaved maui onions, citrus-beet gazpacho, ricotta salata. 14.00
Calories 280 fat 17g sat fat 3g chol 170mg sodium 380mg total carbs 13g protein 21g

GF STEAMED CLAMS
fingerling potatoes, bacon, maui onions, garlic-cherry tomato broth. 14.00
Calories 430

PORTOBELLO MUSHROOM RAVIOLI
capers, roma tomatoes, roasted shallot butter. 15.00
Calories 410

GF BRAISED PORK BELLY & SEARED SCALLOPS
pickled watercress, lilikoi brown butter. 15.00
Calories 540

FLASH-SEARED OCTOPUS
cauliflower purée, fingering potatoes, fregola, baby green beans, rioja reduction. 14.00
Calories 420 fat 16g sat fat 3.5g chol 90mg sodium 820mg total carbs 37g protein 30g

SALADS

GF MARIPOSA SALAD
ko'olau mountain greens, shaved fennel, maui onions, kamuela tomatoes, white balsamic vinaigrette. 12.00
Calories 170

GF BIG ISLAND TOMATO SALAD
grilled baby artichokes, mâche lettuce, grape leaf wrapped goat cheese, caper vinaigrette. 14.00
Calories 350

GF MAUI ONION SALAD
baby tiger shrimp, avocado, hamakua tomatoes, feta cheese, caper vinaigrette. 16.00
Calories 200 fat 12g sat fat 3g chol 125mg sodium 460mg total carbs 7g protein 15g

GO FIGURE
CUISINE FOR A HEALTHIER LIFESTYLE

GF Gluten Free

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.

Tell us how we are doing
Kevin Garvin, Vice President Food Services
214-573-5371 or kevin_garvin@neimanmarcus.com

Visit us online at www.TheRestaurantsOfNeimanMarcus.com

MAIN SELECTIONS

GF SEARED DIVER SCALLOPS
cauliflower purée, chanterelle mushroom and kale ragout, scallion butter. 29.00
Calories 520

DUNGENESS CRAB TAGLIATELLE
fresh pasta, hamakua mushrooms, braising greens, capers, garlic, citrus, parsley, seaweed-butter. 29.00
Calories 560

PAN-ROASTED KONA KAMPACHI
kabocha pumpkin ravioli, spinach, prosciutto, shire-brown butter. 32.00
Calories 580

GF SEARED SALMON FILET
roasted sweet potato, balsamic brussels sprouts, shiitake mushrooms, radicchio, lemon. 24.00
Calories 430 fat 19g sat fat 3.5g chol 85mg sodium 510mg total carbs 30g protein 33g

GF BONE-IN RIBEYE STEAK
porcini rub, rosemary grilled potatoes, sautéed spinach, gorgonzola-pecan butter. 42.00
Calories 1,790

GF GRILLED PORK CHOP
shiitake mushroom risotto, grilled waialua asparagus, sun-dried cherry port wine sauce. 30.00
Calories 920

LOBSTER SPAGHETTINI
golden tomatoes, leeks, spinach, garlic, white wine clam sauce. 29.00
Calories 590

GRILLED BEEF TENDERLOIN
sautéed brussels sprouts leaves, speck, sweet potato "fries", truffle cheese, crispy sunchokes. 36.00
Calories 810

GF BRAISED LAMB SHANK
risotto milanese, pistachio gremolata, broccolini, heirloom carrots. 30.00
Calories 970

Neiman Marcus

Honolulu