



SADDLE PEAK LODGE

MALIBU CANYON

CHEF'S TASTING MENU

*Amuse Bouche

Jeio Prosecco Brut NV

* Fijian albacore sashimi with avocado, crispy rice,
pea tendrils, soy cream, and ramp vinaigrette
Point Conception Rose

Seared diver scallops
with English peas, black garlic,
and sea urchin veloute
Zaca Mesa Roussanne 2006

* Mushroom agnolotti
wild mushroom, ricotta salata
and truffle butter
Tandem Pinot Noir 2006

Crispy Berkshire pork belly
sherry agri-doux, frisee and
tomato pepadew confiture
Delerium Tremens Ale

Seared La Belle Farms foie gras
sherry maple sauce, brioche
and a study of organic apples
Chateau La Tour Blanches, Sauternes

Wood grilled Muscovy duck
warm truffled wild mushroom salad,
pea tendrils and sunchoke puree
Ridge Three Valleys Zinfandel 2008

* New Zealand elk tenderloin
with celery root, sweet potato, crispy bacon,
arugula, currants and sauce chasseur
Arrowood Cabernet Sauvignon, Napa 2005

*Deconstructed lemon meringue pie, toasted
meringue ice cream, lemon curd, liquid sable
and graham cracker
Semler Viognier "Ice Wine"

*4 course tasting menu \$85
8 course tasting menu \$135
4 course wine pairing \$65 supplement
8 course wine pairing \$75 supplement

*To ensure timely guest service,
we ask for full table participation in the
8 course tasting menu.*

Executive Chef
Adam Horton

Chef de Cuisine
Christopher Kufek