



SADDLE PEAK LODGE
MALIBU CANYON

DESSERT

Coffee pot de crème	10
Chocolate Irish whiskey cake with Guinness ice cream and Bailey's whipped cream	10
Chocolate raspberry bread pudding with homemade vanilla bean ice cream	10
Strawberry beignets with Crème anglaise	10
Chocolate "Textures"	10
Homemade sorbets served on ice	8
Cookies and milk	8

DESSERT WINES

Grgich Hills, Violetta	85
Honig, Sauvignon Blanc	115
Mission Hill, Riesling	45
Mission Hill, Estate Riesling	120
Mission Hill, Reserve	120
Semler Viognier "Ice Wine"	60
Tschida, Muscat	125
Yalumba, Muscat	45
Chateau La Tour Blanche, Sauternes (750ml)	130
Chateau D'yquem (375ml)	300

Executive Chef
Adam Horton

Chef de Cuisine
Christopher Kufek



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COGNAC

Courvoisier VSOP	17
Delemain Vesper	17
Hennessy Paradis	80
Hennessy Privilege VSOP	15
Hennessy XO	35
Hine Triomphe	39
Martell Cordon Blue	28
Martell VSOP Medallion	15
Martell XO	38
Martell VS	11
Park VSOP	28
Remy Martin VSOP	13
Remy Martin XO	37
Remy Martin Louis XIII (1 oz)	125

ARMAGNAC

Francis Darroze Reserve Speciale	30
Francis Darroze Bas Reserve 1966	78

PORT

Dows 1963	65
Graham's Six Grapes	8
Graham's 10 year	10
Graham's 20 year	16
Graham's 30 year	25
Graham's 40 year	40
Graham's 1991	25
Graham's 1970	45
Ficklin Old Vine	9
Sandeman's Founders	8
Warre's Warrior	8
Warre's 1985	27

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