



SADDLE PEAK LODGE
MALIBU CANYON

COLD STARTERS

Farmers market vegetable salad with ribbons of carrot, cucumber, zucchini, shaved seasonal vegetables and citrus vinaigrette	\$16
Fijian albacore sashimi with avocado, crispy rice, pea tendrils, soy cream and ramp vinaigrette	\$18
Angus beef tenderloin tartare with quince mustard, dates, sun dried tomatoes, brioche and quail egg	\$16
Roasted Pink Lady apple salad with Belgian endive, watercress, St. Agur blue cheese, shallots, candied pecans and apple white balsamic vinaigrette	\$16
Caesar salad with shaved Parmesano Reggiano and garlic croutons	\$14

WARM STARTERS

English pea soup with Peekytoe crab "hash" and lemon cream	\$18
Seared foie gras with a study of organic apples, brioche and duck gastrique	\$29
Crispy Berkshire pork belly with heirloom tomato, pepadew, frisee and sherry agri-doux	\$17
Maine diver scallops with English peas, black garlic, pea tendrils and Santa Barbara uni veloute	\$19

VEGETARIAN ENTREES

Wild mushroom agnolotti with ricotta salata, roasted wild mushrooms Perigord truffle butter and herbs	\$32
A study of market vegetables with Terre Bormaine Riviera Ligure olive oil, fresh herbs and Maldon sea salt	\$29

SIDES

Brown butter pommes puree	\$7	Grilled jumbo asparagus	\$9
Macaroni and cheese	\$8	Glazed baby carrots	\$7
Sauteed baby spinach	\$8	Sauteed Mushrooms	\$9

For the comfort of all of our guests, we ask for no use of cell phones or other electronic devices in the dining areas. Smoking and cell phone use are permitted only in the valet area of the restaurant.



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POULTRY & MEAT

Grilled Jidori chicken breast with artichokes, pearl onions, Neuske bacon, pommes puree and chicken jus	\$29
Trio of New Zealand lamb with chop, braised shank, sirloin cuit en sous vide, Swiss chard, Neuske bacon, piquillo pepper and pommes aligot	\$48
Kurobuta pork cuit en sous vide with cheeks and tenderloin, variations of mirepoix, leek soubise, herb gnocchi and braising jus	\$34
Mesquite grilled filet mignon with brown butter pommes puree, wild mushrooms "Bordelaise," Bloomsdale spinach and glazed heirloom carrots	\$49

SEAFOOD

Alaskan day boat halibut duo with brown butter poached loin, blackened cheeks, crab-corn fricassée, Creole mustard sauce and corn pudding	\$36
Roasted line caught salmon with "a mosaic of spring", ramps, peas, grilled fava beans, green garlic, asparagus and braised leeks	\$34
Pan roasted Idaho rainbow trout with heirloom tomato relish, fava beans, eggplant, pancetta and crispy polenta	\$32
MSC certified Chilean sea bass with miso sake glaze, Vietnamese spiced duck broth, duck confit agnolotti, braised baby bok choy and shimiji mushrooms	\$38

WILD GAME

New Zealand elk tenderloin with celery root, sweet potato crispy bacon, arugula, currants and sauce chasseur	\$52
Duo of Nebraska buffalo, short ribs "barbeque style," Seared new york, blue cheese, corn-pepper farinette, and braised mustard greens	\$46
Chef's wild game trio-- the Chef's sampling of three different game meats with individual accompaniments	\$54
Grilled ostrich tenderloin "Rossini" with pear, truffle, cauliflower, sunchokes and foie gras	\$48

Executive Chef
Adam Horton

Chef de Cuisine
Christopher Kufek