



SADDLE PEAK LODGE
MALIBU CANYON

Valentine's Weekend Menu 2011

First (choice of one)

Belgian Endive salad with pink lady apples, pecans,
St. Agur Blue Cheese, baby arugula and apple - white balsamic vinaigrette

Roasted baby beet salad with goat cheese, petite greens, tarragon, tangerine and balsamic

Kumamoto oysters poached in a champagne lemon verbena cream with herbs and American caviar

**Piper Heidsieck Champagne N.V., France or 2008 Foxen Chenin Blanc, Santa Ynez*

Second (choice of one)

Black truffle soup with shaved Périgord truffles and celery root

Butter poached lobster "Thai style" sweet, salty and spicy

Seared foie gras with pear, kumquat and champagne gastrique

**2008 Efeste Reisling, Washington or 2008 Bergstrom Pinot Noir, Oregon*

Third (choice of one)

Chef's market selection of fish with wilted pea tendrils, bacon "bits", grapefruit,
pistachio and butter poached cippolini onion

Pan roasted Icelandic Charr with lobster sauce "Américaine", sautéed spinach,
rock shrimp, saffron braised potatoes and black garlic

Mesquite grilled petite filet mignon with baby globe carrots,
Yukon potato, bloomsdale spinach and violet mustard béarnaise

Grilled New Zealand Elk tenderloin with currants, arugula, sweet potato and celery root

Wild mushroom agnolotti with, spice roasted carrots and ricotta salata

**2008 Flowers Chardonnay, Sonoma or 2006 Silver Oak Cabernet Sauvignon, Alexander Valley*

Dessert (choice of one)

Chocolate textures

Apple crostada

Banana bread pudding with huckleberries and vanilla ice cream

**2003 Bert Simon Muller Beerenauslese or Graham's 1991 Vintage Port*

Executive Chef
Adam Horton

Chef de Cuisine
Chris Kufek

\$150/person *\$70/optional wine pairing

(choice of one item per course) 18% gratuity and tax

Due to the nature of the Valentine's menu, we will be unable to accommodate substitutions