



SADDLE PEAK LODGE
MALIBU CANYON

CHEF'S TASTING MENU

*** Albacore Sashimi ***

Fuyu persimmons, red onion, cilantro,
avocado, orange-ginger puree
Curran Grenache Rose, Santa Ynez - 2009

*** Maine Scallops ***

sweet corn, black garlic, chimichurri
Zocker Gruner Veltliner, Edna Valley 2010

Butternut Squash Agnolotti

brown butter, sage, black garlic
Soter Pinot Noir, Oregon - 2008

*** Rabbit Roulade ***

bacon, mushrooms, apples, sage, huckleberries
Vita Nova Sangiovese, Santa Ynez - 2000

Crispy Berkshire Pork Belly

carrot, daikon, cilantro, mint
Unibroue Maudite Quebec Ale

Seared Foie Gras

whiskey mango, macerated berries,
brioche, onion marmalade
Bert Simon Muller Beerenauslese - 2003

*** New Zealand Elk Tenderloin ***

vanilla butternut squash, brandied cherries,
cipollini onions, mushrooms
Carpe Diem Cabernet Sauvignon, Napa - 2007

*** Beignets***

pear and dulce de leche crème anglaise
Graham's 10yr port

*** 5 course tasting menu \$85 ***

Wine pairing \$45

8 course tasting menu \$115

Wine pairing \$70

*To ensure timely guest service, we ask for full
table participation in the 8 course tasting menu.
Please let your server know of any allergies.
Substitutions politely declined.*

Chef

Christopher Kufek

Sommelier

Christopher Barragan