



SADDLE PEAK LODGE
MALIBU CANYON

Valentine's Menu 2012

Amuse Bouche

Champagne gelée, sturgeon caviar and lemon foam

First Course

Albacore sashimi with persimmons, red onion, ginger, pea tendrils and avocado

Rabbit roulade with sautéed Fuji apple, sage, bacon and huckleberry

Pear and grilled fig salad with arugula, candied cranberries, herb goat cheese and walnuts

Second Course

Wild mushroom soup with shaved Périgord truffles and thyme crème

Butter poached lobster with sun chokes and green apple

Seared foie gras with toasted brioche

Third Course

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

Mesquite grilled Waygu rib eye with baby globe carrots,
brown butter potato puree, braised kale and béarnaise

Grilled New Zealand elk tenderloin with butternut squash, brandied cherries
and stuffed crimini mushrooms

Artichoke agnolotti with parmesan cheese, fine herbs and toasted pine nuts

Dessert

Chocolate molten cake with strawberry ice cream, hazelnut crumble
and white chocolate mousse

Warm apple cinnamon bread pudding with Tahitian vanilla ice cream

Coffee pot de crème with espresso foam, chocolate coffee beans and hazelnut biscotti

Chef
Chris Kufek

Sous Chef
Sean Soszynski

\$125/person

Choice of one dish per course.

Due to the nature of the menu, we will be unable to accommodate substitutions.
Please let your server know of any allergies.