

Christmas Day

Sunday, December 25, 2016



guests will choose one option from each course

First Course

pork belly *roasted pear, carrot, smoked almond, molasses*
celery root and apple soup *black truffle, spruce essence, heirloom apple*
hamachi *pomegranate, yuzu, sweet potato, cancha corn*

SUGGESTED WINE PAIRING: FAIRE LA FETE ROSE

Second Course

cornish hen *lavender honey, rosemary fingerling tomato*
corn agnolotti *black truffle broth, whipped marscapone, crisp sage*
branzino *arugula, citrus, olives, fennel, aged balsamic*
beef duo *ribeye, bone marrow, charred leek, oxtail, le puy lentils, porcini*
bouillabaise *lobster, crab, shrimp, mussels, ciabatta, saffron rouille*

SUGGESTED WINE PAIRING:

LIONEL FAURY MARSANNE/ROUSSANNE, SAINT-JOSEPH, FRANCE 2012

OR

CLOS DU VAL CABERNET SAUVIGNON NAPA VALLEY 2012

Third Course

pear crostata *ha elnut giandu a gelato*
vanilla bean panna cotta

SUGGESTED WINE PAIRING: GRAHAM'S 20 YEAR TAWNY PORT

*\$95 per adult / \$125 with pairing / \$42 per child (twelve years or younger)**
**(not including sales tax, service charge & valet)*

Carbon Beach Club
MALIBU BEACH INN