



C · B · C
MALIBU, CALIFORNIA

Valentine's Day Menu

February 14th 2019

First Course

Kusshi Oyster

cranberry, one gun ranch herbs

Wine Pairing: NV Brut Rose – HENRIOT – Champagne

Second Course

(choice of one)

Lobster Bisque

maine lobster, spiced granola

Wine Pairing: 2015 Chardonnay – HANZELL "Sebela" – Sonoma Valley

Pumpkin Ravioli

brown butter, sage, pomegranate

Wine Pairing: 2015 Garganega – SUAVIA – Veneto

Third Course

(choice of one)

Pink Peppercorn Crusted Lamb Chops

celery root puree, heirloom carrots, herb jus

Wine Pairing: 1984 Cabernet Sauvignon Blend – HAUT-BAILLY – Bordeaux

Pan Roasted Ocean Trout

charred broccolini, smoked chili buerre blanc

Wine Pairing: 2015 Chenin Blanc – GRAHAM BECK – Robertson Valley

Fourth Course

Beetroot Chocolate Cake

brown butter raspberry coulis, hazelnut crisp, fresh cream

Wine Pairing: Muscat – YALUMBA "Antique Tawny" – South Australia



\$75++ per person/\$115++ per person with wine pairings*

**(not to include tax, service charge or valet)*