



C · S · C

MALIBU, CALIFORNIA

Valentine's Day Menu

February 14th 2020

First Course

Kusshi Oyster

passion fruit granita, one gun ranch herbs

Wine Pairing: NV Brut Rose – HENRIOT – Champagne

Second Course

(choice of one)

King Crab Louie

tuscan tomato aioli, quail egg, pickled radish

Wine Pairing: 2018 Chardonnay – ANTINORI "Bramito Della Sella" – Umbria

Pumpkin Ravioli

brown butter, sage, pomegranate

Wine Pairing: 2015 Garganega – SUAVIA – Veneto

Third Course

(choice of one)

Lamb Loin T-Bone

saffron cauliflower cous-cous, apricots and herbs

Wine Pairing: 2015 Cabernet Sauvignon Blend – Bouncristiani – Napa Valley

Striped Bass en Papillote

roasted potato, buerre rouge

Wine Pairing: 2017 Grüner Veltliner – Rudi Pichler – Wachau

Fourth Course

Raspberry Shortcake

lavender scone, 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)*