

Happy Easter

Sunday, April 1st 2018

Assorted Pastry Basket

First Course

(choice of)

Easter Radishes

fresh lemon, parsley butter, maldon salt

Farmer's Salad

seasonal fruits & vegetables, lemon vinaigrette, pink peppercorn, herbs, mixed lettuces

Carrot Velouté

smoked paprika, one gun ranch carrots, pomegranate seeds, lemon crème fraiche

WINE PAIRING:

Second Course

(choice of)

Spanish Scrambled Eggs

sofrito chili, shrimp, crème fraiche, toasted ciabatta

WINE PAIRING:

Crispy Free Range Chicken

creamy harissa polenta, one gun ranch greens

WINE PAIRING:

Petite Fillet

cocoa spice rub, wild mushrooms, brown butter & roasted garlic

WINE PAIRING: .

Avocado Toast

organic poached egg, mixed green salad, fennel pollen

WINE PAIRING:

Organic Eggs

niman ranch bacon, two organic eggs any style, breakfast potatoes

WINE PAIRING:

Pain Perdu

brioche strawberry jam, blackberry whipped cream

WINE PAIRING:

Third Course

(choice of)

Carrot Verrine

carrot cake crumble, carrot & cream cheese mousse, rum soaked cranberry, pistachio, candied carrots

Valrhona Chocolate Espresso Cake

chocolate espresso cake, chocolate buttercream, chocolate covered espresso beans

Affagato

one scoop of vanilla bean gelato, a shot of espresso

WINE PAIRING:

\$75++ per adult/ \$\$ per adult with wine pairing

(not including sales tax, service charge or valet)



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MALIBU, CALIFORNIA