



C. B. C.
MALIBU, CALIFORNIA

Happy Mother's Day

Sunday, May 13th 2018

ASSORTED PASTRIES

FIRST COURSE

(Choice of)

Farmer's Salad

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

Asparagus Tart

crème fraiche, chives, preserved citrus

Seasonal Fruit

market fruit, rosemary honey yogurt, mint, pistachio

WINE PAIRING: BOUTARI, MOSCHOFILERO, PELOPONNESE 2015

SECOND COURSE

(Choice of)

Serrano Ham & Bucheron Quiche

mixed greens salad, aged balsamic

Classic Omelet

mixed herbs, tillamook cheddar cheese, mixed green salad

Polenta & Lobster

calabrian chili, green onion, pickled jalapeño, san marzano tomatoes

Avocado Toast

organic poached egg, mixed greens salad, fennel pollen

Nicoise Salad

albacore tuna confit, mixed lettuces, champagne vinaigrette, green beans, marble potatoes, organic hard-boiled egg, green olives, cherry tomatoes

WINE PAIRING: CHÂTEAU BERTRANDS "ÈLÈGANCE", ROSÈ, CÔTES DE PROVENCE 2017

THIRD COURSE

(Choice of)

Rhubarb Swirl Coffee Cake

vanilla streusel, strawberry whipped cream

Mixed Berry Pavlova

vanilla bean meringue, berry cream, assorted fresh berries

Affogato

vanilla bean gelato, shot of espresso

WINE PAIRING: FAR NIENTE SEMILLON BLEND, "DOLCE" NAPA VALLEY, 2011

\$75 per adult / \$100 per adult including wine pairings

price does not include tax, service charge and or valet