

Geoffrey's Malibu

Valentine's Brunch

Tuesday, February 14th, 2012

First Course Selections

Mixed Green Salad with Fresh Raspberries, Candied Walnuts and a Balsamic Vinaigrette

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Geoffrey's Caesar Salad with Herbed Croutons

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Baby Spinach Salad with Crumbled Blue Cheese
Pomegranate Seeds, Toasted Almonds and a Pomegranate Vinaigrette

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Porcini Mushroom Soup with Cayenned Croutons

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Vanilla Lobster Bisque with fresh Maine Lobster

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Wild Mushroom Risotto with Shaved Black Truffles

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Sautéed Fresh Maine Lobster Cakes with an English Pea Butter Sauce

Second Course Selections

Fresh Maine Lobster Quiche with a Vanilla Lobster Sauce

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Geoffrey's Lobster Cake Benedict with a Classic Hollandaise Sauce
Oven Roasted Potatoes and Fresh Fruit

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Herb Crusted Salmon, Artichoke Heart Puree, Light Tomato Broth

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Grilled Ahi Nicoise Salad

Nicoise Olives, Haricot Verts, Egg, Tomatoes, Whole Grain Mustard Vinaigrette

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Day Boat Scallops, Lobster and English Pea Risotto, Sweet Carrot Reduction

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Grilled Filet Mignon with Oven Roasted Potatoes

Choice of Scrambled Eggs or Fresh Vegetables

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Chicken Picatta with Sautéed Vegetables, Mashed Potatoes, Lemon Caper Butter Sauce

Third Course Selections

**Choice of a glass of Sparkling wine or one of our desserts:*

Raspberry Chocolate Crème Brulee

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Blueberry Maple Cheesecake

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Chocolate Hazelnut Crunch Torte

Fifty Eight Dollars

Executive Chef Bijan Shokatfard

Dear Patron, for your convenience we included your valet charge to your check.

Please note that 18% gratuity will be added to tables of 6 or more guests.

Geoffrey's Malibu

Valentine's Dinner

Tuesday, February 14th, 2012

First Course Selections

Mixed Green Salad with Fresh Raspberries, Candied Walnuts, Balsamic Vinaigrette

~

Geoffrey's Caesar Salad with Herbed Croutons

~

Baby Spinach Salad with Crumbled Blue Cheese
Pomegranate Seeds, Toasted Almonds and a Pomegranate Vinaigrette

~

Porcini Mushroom Soup with Cayenned Croutons

~

Vanilla Lobster Bisque with fresh Maine Lobster

~

Wild Mushroom Risotto with Shaved Black Truffles

~

Lobster Tartar with Mango Ponzu Sauce

Second Course Selections

Herb Crusted Salmon, Artichoke Heart Puree, Light Tomato Broth

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Pan Roasted Chilean Sea Bass, Lump Crab Potatoes, Watercress Vinaigrette

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Day Boat Scallops, Lobster and English Pea Risotto, Sweet Carrot Reduction

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Fresh Maine Lobster, Sautéed Vegetable Ribbons in a Puff Pastry Basket
Vanilla Lobster Sauce

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Filet Mignon, Cheddar Potatoes, Topped with Foie Gras Butter

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Braised Kobe Beef, Roasted Shallot Potatoes, Braising Jus, Rotkraut Dumpling

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Slow Braised Lamb Shank, Roasted Tomato Polenta, Braising Jus

Third Course Selections

**Choice of a glass of Sparkling wine or one of our desserts:*

Raspberry Chocolate Crème Brûlée

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Blueberry Maple Cheesecake

~

Chocolate Hazelnut Crunch Torte

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Ninety Eight Dollars

Executive Chef Bijan Shokatfard