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NEW YEAR'S EVE AT THE TERRACE

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Amuse

30-gram golden Osetra caviar  
Traditional garnish  
Glass of Laurent-Perrier champagne

*Choice of*

Shu's lettuces, beet, cana de cabra  
Steak tartare, sumac and sesame lavash  
Hamachi crudo with persimmon and citrus  
Chestnut soup, herbed crema

*Choice of*

Butter poached lobster, cauliflower, golden raisin granola  
Seared day boat scallop, salsify, leek, truffle  
Pork belly with red cabbage jam  
Braised short rib agnolotti, horseradish, glace de veaux

*Choice of*

Australia Wagyu filet, tobacco onions  
Dover sole with saffron hollandaise  
Maple Leaf Farms duck breast, apple, huckleberry  
Alba white truffle risotto

*For the table*

Butter lettuce salad, foraged mushrooms, baby yams

*Choice of*

Vacherin, sake sorbet, yuzu consommé, black sesame meringue  
Milk chocolate mousse, fresh passion fruit, Grand Marnier caviar  
Mille feuille, vanilla Bavarian, salted caramel, praline  
Chocolate and cherry, amaretto cremeux, almond dacquoise, mascarpone espuma

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For your convenience, a 20% service charge will be included

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness