
CHRISTMAS DAY AT THE TERRACE

An assortment of festive Christmas canapés
Oven warm Bub & Grandma's country bread with artisanal Beurre de Bordier
Glass of Laurent-Perrier champagne

Choice of

Winter squash soup, toasted pepitas, coconut cream
Terrace little gem Caesar salad with Carpinteria avocado
Butter lettuce with persimmon, smoked blue cheese, pecans
Sea of Cortez scallops, root vegetables, and beurre noisette
House-made pumpkin ravioli, beurre noisette, sage
Charcoal grilled prawns with charred lemon and saffron aioli

Choice of

Carved heritage Diestel turkey breast, cranberry
Elk horn Prime Rib, au jus
Maine lobster au gratin
Charcoal grilled branzino with warm caper chimichurri
Vegan bucatini pasta with foraged mushrooms and black truffle

Served family style

Buttered mashed potatoes
Traditional brioche stuffing
Brussels sprouts, mustard vinaigrette
Old-fashioned giblet gravy

Served family style

Bûche de Noël, milk chocolate mousse, espresso cremeux, candied praline
Apple Almondine Tart, toasted almonds
Croquembuche
Tahitian vanilla ice cream
Chantilly cream
Toffee sauce

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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