

THE TERRACE

WE PROUDLY PARTNER WITH

LE BUERRE BORDIER
BUB AND GRANDMA'S BREAD
SEVERN & WYE
RIEGER FARMS
THE GARDEN OF
LARDER BAKERY
JIDORI FREE-RANGE CHICKEN
HERITAGE BERKSHIRE PORK
NEUSKE BACON
WESTHOLME
ELKHORN VALLEY FARMS
TAMAI FARMS
LOHMANN EGGS
SCOTT FARMS
WEISER FARMS
MUNAK RANCH
LADY EDISON PORK
SUNSET CULTURES
SEE SMELL TASTE
SQIRL JAM

A meal at The Terrace is a chance to taste the very essence of California. This menu is a celebration of its marvelous bounty, and with every plate comes an opportunity to sample the best of the Golden State's flavors.

Shaped by the morning mist, sea breezes and year-round golden rays, California's Pacific shores and verdant valleys boast some of the finest produce across the globe. Our suppliers are family-run farms practicing with traditional methods to the highest standards, delivering pasture-raised meats and market fresh fruit and vegetables to our kitchen every day of the year.

With diligence and finesse we take our raw ingredients, whose origins extend from the bays of Santa Barbara to the hills in the north and prepare them for the plate, translating flavors into a discovery of dishes that will delight even the most discerning palate.

Welcome to the ultimate California culinary experience.



#THEMAYBOURNEBEVERLYHILLS
@THEMAYBOURNEBH

BRUNCH



BREAKFAST

FRESHLY BAKED PASTRIES with Le Beurre Bordier & Sqirl jam	18
TODAY'S FARMER'S MARKET FRUITS	24
HOUSE-MADE CINNAMON GRANOLA with Greek yogurt	20
BIRCHER MUESLI with housemade almond butter, banana & blueberries	21
ACAI BOWL with tropical fruit and house granola	24
SEVERN & WYE SMOKED SALMON on grilled Bub's country bread	30
CARPINTERIA AVOCADO ON SEEDED COUNTRY BREAD with Lohmann Brown poached eggs	25
SMOKED HOBBS' PASTRAMI with Lohmann brown poached eggs	33
EGGS BENEDICT with black truffle & shaved Bayonne ham	39
THE TERRACE OMELETTE with forest mushrooms, zucchini & Gruyère	32
THE MAYBOURNE BEVERLY HILLS COOKED BREAKFAST two eggs any style, choice of meat, avocado, roasted tomato, hashbrown, toast	34
HUEVOS RANCHEROS pico de gallo, black beans, avocado, sour cream, ranchero salsa, cotija cheese, Jack cheese	28
90210 VEGAN BRUNCH BOWL 5 grain mix, tofu, cauliflower, romanesco, tomato, mushrooms, Japanese squash, avocado	29
CROQUE MADAME with Gruyère and jambon de Paris	26
BUTTERMILK PANCAKES WITH BUTTERSCOTCH SAUCE Sugarman's organic maple syrup & melted butter	25
TAHITIAN VANILLA BAKED FRENCH TOAST with raspberry purée	25

For your convenience, a 20% service charge will be added for parties of 6 or more

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

ENTRÉES

CHARCOAL GRILLED PRAWNS with saffron aioli	34
THE TERRACE BURGER with hand-cut fries	37
GRILLED WHOLE BRANZINO with heirloom tomatoes	50
WILD SALMON PAVÉ with radish & aioli	42
TAGLIARINI CON ARUGULA & PEPE with lemon crème fraîche	36
FRESH CLAM LINGUINE white clam sauce, garlic and chili flakes	37
CORN AGNOLOTTI WITH BLACK TRUFFLE with chanterelles, chives, Parmesan	39



SALADS

LACINTO KALE SALAD with watermelon radishes, crispy chickpeas, & pumpkin seed dressing	28
BUTTER LETTUCE & CITRUS SALAD with gorgonzola, hazelnuts & champagne vinaigrette	28
SALAD OF SMOKED TROUT with Carpinteria avocado & ruby grapefruit segments	30
LITTLE GEM CAESAR SALAD with avocado	28
PUGLIAN BURRATA with California citrus, Castletrovano olives, & pistachio vinaigrette	30

add salmon \$25 add grilled prawns \$20 add chicken \$18

SIDES

SAUTÉED WILD MUSHROOMS	17
CAULIFLOWER & ROMANESCO WITH MINT & ALEPPO PEPPER	17
ROASTED BABY YAMS WITH HONEY SPICED YOGURT, PISTACHIO	17
SAUTÉED BRUSSELS SPROUTS WITH FIG MOSTARDA	17
ALLUMETTE / HOUSE-CUT FRIES	17
POMME PURÉE	17

