
THANKSGIVING BRUNCH

November 23, 2023

To Share

Cumin scented pumpkin dip with pepitas

Baked beetroot hummus with sumac

Autumn harvest crudités

Choice of Starter

Baked kabocha squash soup with white truffle emulsion

Pan roasted scallops, corn & pancetta fricassée, black truffle jus

Charcoal grilled prawns, charred lemon & sauce rouille

Grilled pumpkin & quinoa salad, Williams pear, walnut, chèvre, Tuscan kale, sherry vinaigrette

Terrace gem Caesar salad with Carpinteria avocado mousse

Half Moon Bay crab salad, curry mayonnaise, Brussels sprouts

Choice of Entrée

Pumpkin stuffed agnolotti with black truffle, trompettes, chives, Parmesan

Tagliarini with prawns & clams, garlic chili oil, lemon crème fraîche

Heritage Diestel turkey, classic giblet jus

Oven roasted black codfish, celery root purée, glazed chestnut, apple, ice wine beurre blanc

Lamb chops over charcoal, mint & labneh salad

Classic beef Wellington, glazed heirloom carrots, wild mushroom ragout, truffle jus (add \$20)

Family-Style Sides

Whipped Yukon gold potatoes with Bordier butter & fleur de sel

Apple, chestnut, & sage stuffing

Sweet potatoes & yams glazed with bourbon scented maple syrup

Family-Style Desserts

Roasted squash pumpkin pie

Chocolate & pecan tart

Brown butter cerrone apple cake

Tahitian vanilla Chantilly

\$195 per person

Executive Chef Shaun Anthony

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For your convenience, a 20% service charge will be added.

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