
THANKSGIVING BRUNCH
PRIVATE DINING ROOM

November 23, 2023

Choice of

Half Moon Bay crab salad, curry mayonnaise, Brussels sprouts

Baked kabocha squash soup with white truffle emulsion

Served Family-Style

The Maybourne Beverly Hills signature roasted organic Diestel turkey

Apple, chestnut & sage stuffing

Whipped Yukon gold potatoes with Bordier butter & fleur de sel

Cranberry jelly scented with vanilla & orange

Roast turkey jus with thyme & madeira

Sweet potatoes & yams

Baked parsnips & heirloom carrots

Baby gem lettuce with Caesar dressing & Parmesan garlic croutons

Roasted squash pumpkin pie

Chocolate & pecan tart

Brown butter cerrone apple cake

Tahitian vanilla Chantilly

\$250 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.*