
THANKSGIVING TO-GO

\$150 per person

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

Dessert

\$86 each

Roasted squash pumpkin pie
Chocolate & pecan tart
Brown butter cerrone apple cake
Tahitian vanilla Chantilly

Executive Chef Shaun Anthony

@themaybournebh #themaybournebeverlyhills

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.*