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## E A S T E R   T A K E A W A Y

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\$150 per person, served family-style

### Colorado Lamb Dinner

Charred Avocado, Pink Grapefruit, Butter Lettuce, Pistachio, Champagne Vinaigrette  
Puglian Burrata, Pickled Beetroot, Cara Cara Orange, Marcona Almonds  
Spring Pea Velouté, Torched Scallop, Minted Buttermilk  
Rack of Colorado Lamb with Herb & Almond Crust  
Scalloped Potatoes, Nutmeg Cream, Aged Comté  
Buttered Asparagus, Smashed Avocado, Citrus Hollandaise  
Heirloom Carrots, Coriander Glaze, Lime

### Desserts to Share

Carrot Opera Torte  
pineapple jam, orange ganache, cream cheese mousse  
Chocolate Mousse  
flourless sponge, salted caramel  
Key Lime Entremet  
boysenberry reduction, toasted meringue

OR

### Dijon & Honey Glazed Bone-In Ham Dinner

Charred Avocado, Pink Grapefruit, Butter Lettuce, Pistachio, Champagne Vinaigrette  
Puglian Burrata, Pickled Beetroot, Cara Cara Orange, Marcona Almonds  
Spring Pea Velouté, Torched Scallop, Minted Buttermilk  
Dijon & Honey Glazed Bone-In Ham  
Scalloped Potatoes, Nutmeg Cream, Aged Comté  
Buttered Asparagus, Smashed Avocado, Citrus Hollandaise  
Heirloom Carrots, Coriander Glaze, Lime

### Desserts to Share

Carrot Opera Torte  
pineapple jam, orange ganache, cream cheese mousse  
Chocolate Mousse  
flourless sponge, salted caramel  
Key Lime Entremet  
boysenberry reduction, toasted meringue

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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.*