EASTER BRUNCH

March 31st, 2024

To Share

Spring Vegetable Garden

Green Goddess Dressing

Salt Baked Beetroot Hummus with Sumac

Starters

Charred Avocado, Pink Grapefruit, Butter Lettuce, Pistachio, Champagne Vinaigrette

Puglian Burrata, Pickled Beetroot, Cara Cara Orange, Marcona Almonds

Chicken Paté, Strawberry Gel, Spiced Rhubarb, Brioche

New Potato Baked in Hay, Salmon Roe, Black Pearl Caviar, Yuzu Beurre Blanc, Hijiki

Spring Pea Velouté, Torched Scallop, Minted Buttermilk

Mains

Berkshire Pork Loin Roulade, Cabbages, Dried Apricot, Rosemary Pommery Jus

Red Snapper 'Bouillabaisse', Shellfish, Roasted Pepper Aioli

Colorado Lamb Loin, Pancetta, Spring Vegetables, Garlic Jus Confit

Spring Pea Agnolotti, Guanciale, 24mo Parmesan, Truffle Butter

MBH Signature US Prime Beef Wellington, Truffle Madeira Jus ($25 supplement)

To Share

Potato Gratin, Aged Comté

Buttered Asparagus, Smashed Avocado, Citrus Hollandaise

Heirloom Carrots, Coriander Glaze, Lime

Desserts to Share

Carrot Opera Torte

Chocolate Mousse

Key Lime Entremet

$195 per person

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.*