

D I N N E R

Heirloom tomato gazpacho with watermelon, feta & kalamata olives \$16
Puglian burrata with grilled Tenerelli's peaches & pistachios \$29
Hamachi crudo with hearts of palm & Garcia Farms citrus \$29
Classic steak tartare, Château La Coste olive oil \$33
Warm Half Moon Bay crab cake with apple & lovage salad \$32
Charcoal grilled prawns with aioli \$30
Chargrilled octopus with kumquat chimichurri \$28
Butter lettuce & citrus salad, gorgonzola, hazelnuts & champagne vinaigrette \$24
Salad of smoked trout, Carpinteria avocado & ruby grapefruit segments \$27
Little gem Caesar salad with avocado \$23
Potato gnocchi, heirloom tomatoes & basil \$27
Homemade corn agnolotti with black truffle \$35
Spaghetti al pomodoro fatto en casa \$27
Tagliarini con arugula & pepe \$28
Rigatoni bolognese \$31
Fresh clam linguine \$32
Eggplant mezzaluna, sungold tomatoes, ricotta salata \$29
Pan roasted dayboat scallops with summer chanterelle mushroom relish \$40
Grilled whole branzino with heirloom tomato \$38
Pan seared red snapper with artichoke en papillote \$54
Wild salmon pavé with radish & aioli \$36
Roasted Jidori chicken breast with Brentwood corn \$35
Veal chop roasted over coals with Scott Farms nectarines \$60
Single-cut Berkshire pork loin with caramelized pineapple & agrodolce \$45
Lamb chops over charcoal, mint & labneh salad \$48
Westholme Farm filet mignon with black garlic butter, rainbow chard \$54
Dry aged 10oz Flannery Beef New York Strip with morel mushrooms \$65
Sautéed wild mushrooms \$16
Roasted tri-color cauliflower & romanesco \$13
Charred asparagus & béarnaise \$13
Brussels sprout with pancetta & apples \$15
Los Olivos spinach, steamed / sautéed with garlic \$14
Allumette / house-cut fries \$13
Pomme purée \$13

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

DINNER
BEVERAGES

COCKTAILS

Classic Gin or Vodka Martini \$23

Bombay Sapphire Gin & Peach Bitters

or

Chopin Vodka & Vanilla Bitters

Botanical Garden \$23

Ketel One Botanic Grapefruit, Aperol, Grapefruit
Soda, Botanicals

Japanese Collins \$23

Suntory Roku Gin, Lemon Juice, Mint, Soda Water

Cucumber Cooler \$23

Amass Los Angeles Gin, Aperol, Lime Juice, Tonic

Vida Paloma \$23

Don Julio Blanco, Maraschino, Agave, Lime Juice,
Grapefruit

Whiskey Sour \$23

Bulleit Bourbon, Lemon Juice, Blood Orange

Old Fashioned \$23

Woodford Reserve Bourbon, Maple Syrup,
Angostura Bitters

WINES & WINES BY THE GLASS

Champagne & Sparkling Wine

Laurent Perrier 'La Cuvée' Brut, Champagne, France NV \$28/\$100

Laurent Perrier Rosé, Champagne, France NV \$38/\$150

Krug 'Grande Cuvée', Champagne, France (375ml) \$65/\$135

White Wine

Pascal Jolivet Sancerre, Loire Valley, France 2018 \$21/\$80

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 2019 \$21/\$80

Venica Pinot Grigio 'Jesera', Friuli, Italy 2018 \$17/\$65

Far Niente Chardonnay, Napa Valley, California 2018 \$28/\$100

Château La Coste Grand Vin Blanc, Provence, France 2018 \$21/\$80

Domaine Billaud-Simon Chablis, Burgundy, France 2017 \$23/\$90

Rosé Wine

Château La Coste, Provence, France 2016 \$18/\$70

Red Wine

Dragonette Pinot Noir, Santa Rita Hills, California 2018 \$24/\$95

Clos Du Val, Napa Valley, CA 2015 \$28/\$100

François Labet Bourgogne Rouge 'Vieilles Vignes', Burgundy, France 2017 \$22/\$85

Baron de Brane Margaux, Bordeaux, France 2012 \$31/\$125

Andillian Malbec, Mendoza, Argentina 2017 \$18/\$70

Aleksander Red Blend, Paso Robles 2013 \$30/\$120