

---

LUNCH

---


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

Emerald kale salad with Fair Hill apples & hippie dressing \$24  
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  
Rotisserie chicken salad, crispy pancetta, walnuts & Banyuls dressing \$32  
Californian Panzanella salad \$26  
Macrobiotic salad of farro, buckwheat noodles, broccoli, cashew nuts & sesame dressing \$26

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  
Fresh clam linguine \$32

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  
Westholme Farm filet mignon with black garlic butter, rainbow chard \$54  
The Terrace burger with house-cut fries \$25

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

 @themaybournebh #themaybournebeverlyhills

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

---

LUNCH  
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

**Vida Paloma \$23**

Don Julio Blanco Tequila, Campari, 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