
D I N N E R

Butternut squash soup, coconut crème fraîche, spiced pepitas 22
Puglian burrata with grilled frisée, Frog Hollow pears, grapes, calamansi vinaigrette & candied walnuts 34
Hamachi crudo with sumac vinaigrette, sundried tomato, pickled cucumber & blood orange 32
Char-grilled octopus with fingerling potato, tomato confit & dill fennel aioli 32
Steak tartare with seeded lavash & crème fraîche 42
Warm Half Moon Bay crab cake with apple & lovage salad 34
Seared Day Boat scallops with cauliflower purée, toasted almonds & brown butter vinaigrette 34
Charcoal grilled prawns with harissa butter 34

Butter lettuce & citrus salad with gorgonzola, hazelnuts & champagne vinaigrette 28
Salad of smoked trout with Carpinteria avocado & ruby grapefruit segments 30
Little gem Caesar salad with avocado 28
add hanger steak 28 add salmon 25 add grilled prawns \$20 add chicken 18

Cavatelli alla vodka with blistered tomato, spiced panko, and ricotta salata 30
Corn agnolotti with black truffle, chanterelles, chives & Parmesan 39
Spaghetti al pomodoro fatto en casa with basil & Parmesan 29
Tagliarini con arugula & pepe with lemon crème fraîche 36
Rigatoni Bolognese with Parmesan & parsley 38
Fresh clam linguine with white clam sauce, garlic & chili flakes 37
Porcini tagliatelle with braised short rib, whiskey reduction & Manchego 38

Grilled whole branzino with heirloom tomatoes 50
Miso glazed cod with braised fennel, radish & charred sugar snap peas 45
Wild salmon pavé with radish & aioli 42
Roasted Jidori chicken breast with heirloom carrots, torched Valencia oranges & quinoa popcorn 39
Veal Milanese with dill aioli & frisée 60
Lamb chops over charcoal with mint & labneh salad 52
Westholme Farm filet mignon with black garlic butter & rainbow chard 65

Sides 17

Sautéed wild mushrooms
Cauliflower & Romanesco with mint & Aleppo pepper
Charred broccolini with salsa macha, Parmesan & pine nuts
Crushed fingerling potatoes with smoked pastrami & Russian dressing
Allumette / house-cut fries
Pomme purée

Executive Chef Shaun Anthony

@themaybournebh #themaybournebeverlyhills

For your convenience, a 20% service charge will be included for parties of 6 or more

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