

THE TERRACE

WE PROUDLY PARTNER WITH

LE BUERRE BORDIER
BUB AND GRANDMA'S BREAD
SEVERN & WYE
RIEGER FARMS
THE GARDEN OF
LARDER BAKERY
JIDORI FREE-RANGE CHICKEN
HERITAGE BERKSHIRE PORK
NEUSKE BACON
WESTHOLME
ELKHORN VALLEY FARMS
TAMAI FARMS
LOHMANN EGGS
SCOTT FARMS
WEISER FARMS
MUNAK RANCH
LADY EDISON PORK
SUNSET CULTURES
SEE SMELL TASTE
SQIRL JAM

A meal at The Terrace is a chance to taste the very essence of California. This menu is a celebration of its marvelous bounty, and with every plate comes an opportunity to sample the best of the Golden State's flavors.

Shaped by the morning mist, sea breezes and year-round golden rays, California's Pacific shores and verdant valleys boast some of the finest produce across the globe. Our suppliers are family-run farms practicing with traditional methods to the highest standards, delivering pasture-raised meats and market fresh fruit and vegetables to our kitchen every day of the year.

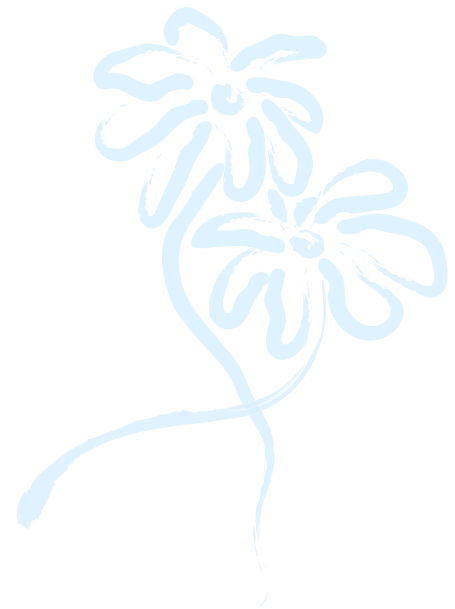
With diligence and finesse we take our raw ingredients, whose origins extend from the bays of Santa Barbara to the hills in the north and prepare them for the plate, translating flavors into a discovery of dishes that will delight even the most discerning palate.

Welcome to the ultimate California culinary experience.



#THEMAYBOURNEBEVERLYHILLS
@THEMAYBOURNEBH

DINNER



SMALL PLATES

SPRING PEA SOUP with garbazno beans, lemon oil & cream	22
PUGLIAN BURRATA with California citrus, Castlevetrano olives, pistachio vinaigrette	34
HAMACHI CRUDO with grilled watermelon gazpacho, strawberry, & basil oil	32
CHAR GRILLED OCTOPUS with grilled scallion chimichurri	32
STEAK TARTARE crostino with lemon crème fraîche	32
WARM HALF MOON BAY CRAB CAKE with apple & lovage salad	34
DAY SCALLOP CARPACCIO with green apple, avocado, & lemon oil	34
CHARCOAL GRILLED PRAWNS with saffron aioli	34

SALADS

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 salmon \$25 add grilled prawns \$20 add chicken \$18

SIDES

SAUTÉED WILD MUSHROOMS	17
CAULIFLOWER & ROMANESCO WITH MINT & ALEPPO PEPPER	17
POACHED ASPARAGUS WITH CONFIT'D LEMON & HOLLANDAISE	17
CRUSHED FINGERLING POTATOES WITH SMOKED PASTRAMI & RUSSIAN DRESSING	17
ALLUMETTE / HOUSE-CUT FRIES	17
POMME PURÉE	17

HOMEMADE PASTAS

GNOCCHI BIANCO with gorgonzola dolce & Parmigiano-Reggiano	30
CORN AGNOLOTTI WITH BLACK TRUFFLE with 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 white clam sauce, garlic & chili flakes	37

ENTRÉES

GRILLED WHOLE BRANZINO with heirloom tomatoes	50
WILD SALMON PAVÉ with radish & aioli	42
ALASKAN HALIBUT with pickled wild leeks & lemon caper butter	45
ROASTED JIDORI CHICKEN BREAST with Kintoki Kyoto carrots & fava beans	39
VEAL MILANESE with dill aioli & frisee	60
LAMB CHOPS OVER CHARCOAL mint & labneh salad	52
WESTHOLME FARM FILET MIGNON with black garlic butter, rainbow chard	65

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

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