
FESTIVE SEASON
PRIVATE DINING

Choice of

Smoked salmon carpaccio with yuzu, green apple, dill & caper berries
Sunchoke soup with slow cooked Lohmann egg & white truffle emulsion

Served Family-Style

The Maybourne Beverly Hills signature roasted organic Diestel turkey
Apple, chestnut & sage stuffing
Whipped Yukon gold potatoes with Bordier butter & fleur de sel
Cranberry jelly scented with vanilla & orange
Roast turkey jus with thyme & Madeira
Sweet potatoes & yams
Baked parsnips & heirloom carrots
Baby gem lettuce with Caesar dressing & Parmesan garlic croutons

OR

US prime rib, roasted on the bone (+\$20 per person)
Whipped Yukon gold potatoes with Bordier butter & fleur de sel
Sweet potatoes & yams
Baked parsnips & heirloom carrots
Baby gem lettuce with Caesar dressing & Parmesan garlic croutons
Bordelaise jus

Family-Style Desserts

Cheesecake, caramelized Granny Smith apples, brown butter crumb
Bûche de Noël, milk chocolate mousse, hazelnut sponge, salted caramel
Sticky toffee pudding, candied citrus, crème fraîche Chantilly

\$215 per person

Executive Chef Shaun Anthony

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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.*