
CHRISTMAS EVE

December 24, 2023

To Share

Chicken pâté with mulled cherry jelly, pain d'épices
Smoked turkey salad, egg & curry mayonnaise, sourdough loaf
Scottish smoked salmon, Port Severn rye, dill & cucumber cream cheese
Cauliflower panna cotta, almond, Calvisius caviar

Choice of Starter

Sunchoke soup with slow cooked Lohmann egg & white truffle emulsion
Pan roasted scallops, cauliflower purée, almond brown butter
Chestnut stuffed agnolotti with black truffle, trompettes, chives, Parmesan
Char grilled octopus with grilled scallion chimichurri
Butter lettuce & citrus salad, gorgonzola, hazelnuts & champagne vinaigrette

Choice of Entrée

Heritage Diestel turkey, classic giblet jus
Pan roasted black codfish, manila clams, spinach, saffron vanilla emulsion
Grilled US pork chop, apple cranberry chutney, Madeira thyme jus
House-made rigatoni, beef short rib, semi dried tomatoes, truffled mushroom jus

Family-Style Sides

Whipped Yukon gold potato gratin with nutmeg cream
Brioche stuffing with apple, chestnut & sage
Baked parsnips & heirloom carrots

Family-Style Desserts

Sticky toffee pudding, candied citrus, crème fraîche Chantilly
Mont Blanc, vanilla ice cream, candied chestnut, baked meringue
Bûche de Noël, dark chocolate mousse, flourless chocolate cake, salted caramel

\$195 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.*