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LUNCH

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Butternut squash soup, coconut crème fraîche, spiced pepitas 22  
Puglian burrata with grilled frisée, Frog Hollow pears, grapes, calamansi vinaigrette and candied walnuts 34  
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  
Char-grilled octopus with fingerling potato, tomato confit & dill fennel aioli 32  
  
Lacinato kale salad with roasted autumn squash, honey crisp apple, pomegranate, ricotta salata & pumpkin seed dressing 28  
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  
Rotisserie chicken salad with crispy pancetta, walnuts & Banyuls dressing 37  
*add hanger steak 28                      add salmon 25                      add grilled prawns 20                      add chicken 18*  
  
Cavatelli alla vodka with blistered tomato, spiced panko & 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  
  
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  
Steak tartare with seeded lavash & crème fraîche 42  
Roasted Jidori chicken breast with heirloom carrots, torched Valencia oranges & quinoa popcorn 39  
The Terrace burger with house-cut fries 37

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