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CHRISTMAS EVE AT THE TERRACE

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**Cauliflower Celery Root Bisque**  
Lump crab, sofrito verde

*To Share*

**Warm Char-grilled Octopus**  
Tomato confit, black olives, capers  
**Whipped Goat Cheese**  
Roasted local beets, grape chutney  
**Potted Smoked Shrimp**  
Truffle butter, pickled persian cucumbers  
**Salad of Grilled King Trompette Mushrooms**  
Pickled raisins, point Reyes blue cheese

*Choice of*

**Roasted Chilean Sea Bass**  
Braised Napa cabbage, chanterelle mushrooms, beurre rouge  
**Butternut Squash Agnolotti**  
Roast maitake mushroom, celeriac, crispy sage  
**Heritage Turkey Pot Pie**  
Truffle, root vegetables, soft herbs  
**Spiced Braised Wagyu Short Ribs**  
Cauliflower risotto, scallion kimchi, jalapeno gremolata  
**Rack of Colorado Lamb**  
Fig chutney, rosemary, pomegranate molasses

*Served family style*

**Honey Parmesan Roast Parsnips**  
**Hasselback Potatoes**  
**Lemon Garlic Roasted Romanesco**  
**Brown Butter Roasted Brussel Sprouts**

*Dessert*

**Rum Raisin Ice-Cream**  
Tableside flambé  
**Burnt Citrus Pavlova**  
Passion fruit, vanilla gelato  
**Buche De Noel**  
Hazelnut, dark chocolate cremeux, espresso mousseline

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For your convenience, a 20% service charge will be included

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