

---

# CHRISTMAS BRUNCH

---

December 25, 2023

## To Share

Duck rilette with Christmas spices

Herbed crostini

Cornichons & sea salt

## Choice of Starter

Sunchoke soup with slow cooked Lohmann egg & white truffle emulsion

Pan roasted scallops, cauliflower purée, almond brown butter

Smoked salmon carpaccio with yuzu, green apple, dill & caper berries

Char grilled octopus with grilled scallion chimichurri

Butter lettuce & citrus salad, gorgonzola, hazelnuts & champagne vinaigrette

Little gem Caesar salad with avocado mousse

## Choice of Entrée

Chestnut stuffed agnolotti with black truffle, trompettes, chives, Parmesan

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

Classic Beef Wellington, glazed heirloom carrots, wild mushroom ragout, truffle jus (add \$20)

## Family-Style Sides

Whipped Yukon gold potato gratin with nutmeg cream

Brioche stuffing with apple, chestnut & sage

Baked parsnips & heirloom carrots

## 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

\$195 per person

Executive Chef Shaun Anthony

*@themaybournebh #themaybournebeverlyhills*

*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.*