THE
MAYBOURNE
BEVERLY HILLS

THANKSGIVING TURKEY TO-GO

$595 *(serves 5-6 persons)*

Parker House Rolls (G.D.)
salted Vermont butter

APPETIZERS

Spiced Pumpkin Velouté (D)
pumpkin seed gremolata, sage oil

Winter Greens (D.N.)
romaine and escarole, Anjou pears, dried cranberries, blue cheese, pecans

Rillettes of King Salmon (D. AL)
crème fraîche, smoked trout roe, lemon marmalade

ENTRÉE

Slow-Roasted Heirloom Turkey (D.G.AL)
organic apple and chestnut stuffing, giblet gravy, spiced cranberry compote

SIDES

Roasted Brussels sprouts, brown butter, pomegranates (D)
Haricots verts, toasted almonds, lemon, sweet garlic (D.N.AL.)
Heirloom carrots, tarragon butter (D.AL.)
Sweet potato purée, crème fraîche, chives (D.AL.)
Roasted pee wee potatoes, nduja, micro cilantro (P)

DESSERT

Traditional Pumpkin Pie (D.G.)

Dutch Caramel Apple Pie (D.G.)
vanilla whipped cream

(G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork - (AL) allium)

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Available for pick-up on November 26th from 10am – 2pm at The Maybourne Bar
Pick up time must be selected upon check-out.

All food items are perfectly cooked, chilled to a safe temperature, packed "to-go" style and ready with re-heating instructions for your convenience.

Savor a beautifully slow-roasted heirloom turkey, thoughtfully paired with our seasonal favorites: our signature brussels sprouts, heirloom carrots, and perfectly roasted pee wee potatoes for a comforting holiday feast.

Meticulously sourced by Chef Damon Gordon from the finest purveyors and farmers throughout California, each ingredient and course bursts with utmost freshness, quality and flavor.

Simply warm and plate in the comfort of your beautiful home.