

Polo Lounge

BRUNCH

DRINKS

A choice of one of the following:

SANGRIA

RED: Cabernet Sauvignon, Brandy, Orange Liqueur, Citrus

WHITE: Sauvignon Blanc, Giffard Elderflower Liqueur

White Cranberry, Citrus

PINK: Rosé, Giffard Pamplemousse Liqueur

Fever-Tree Grapefruit Soda

SCREWDRIVER

Tito's Vodka, Orange Juice

BLOODY MARY

St. George Green Chile Vodka

House-Spiced Tomato Juice

SPARKLING WINE

The Beverly Hills Hotel Private Label Sparkling Wine

Mimosa or Bellini

WINE

Rosé, Chardonnay or Pinot Noir

STARTERS

TORTILLA SOUP *Polo Lounge*

Grilled Chicken, Queso Fresco, Green Onions

Avocado, Crispy Tortilla Strips

FARMERS' MARKET SEASONAL FRUIT

Seasonal Cheeses, Ricotta, Honeycomb

AHI TUNA TARTARE

Avocado, Yuzu Ponzu

Ginger Oil, Gem Lettuce

SCALLOP CRUDO

Citrus Dressing, Avocado, Mango

Shaved Onion, Jalepeño

HOUSE-SMOKED LOX & BAGEL

Smoked Salmon, Herbed Cream Cheese

Capers, Red Onion, Persian Cucumber

SEAFOOD PLATEAU

Maine Lobster, Oysters, Prawns, King Crab

32 Supplemental Charge per Person

ENTRÉES

FRENCH TOAST

Croissant Loaf, Blueberry Compote, Lime Zest

Sweetened Whipped Cream Cheese

LEMON RICOTTA PANCAKES

Blueberry Compote, Meyer Lemon Curd

HUEVOS RANCHEROS

Black Beans, Crispy Tostada, Beef Birria, Avocado, Two

Sunny Up Eggs, Ranchero Sauce, Queso Fresco, Cilantro

Crema

CHESAPEAKE BAY CRAB BENEDICT

Maryland Jumbo Lump Crab, Organic Poached Eggs

Old Bay Hollandaise, Toasted English Muffin

TRUFFLE & MUSHROOM OMELETTE

Comté, Fresh French Truffles, Arugula

Campari Tomato

LOBSTER 'ROLLS ROYCE'

Chilled Maine Lobster, Lemon Aioli, Toasted Brioche

French Fries

MCCARTHY SALAD *Polo Lounge*

Grilled Chicken, Romaine, Tomatoes, Bacon, Organic Egg

Avocado, Beets, Aged Cheddar, Balsamic Vinaigrette

RIGATONI BOLOGNESE

Braised Veal and Beef Ragu, 24-Month Parmesan

LOBSTER & CORN ENCHILADA

Green Enchilada Sauce, Baby Kale Quinoa and

Avocado Salad, Orange Supreme, Lemon Vinaigrette

AMERICAN WAGYU BURGER *Polo Lounge*

Caramelized Sherry Onions, White Cheddar

Heirloom Tomato, Arugula, Dijon Aioli

PRIME STEAK & EGGS

Petit Filet, Market Jumbo Asparagus

Country Potato, Béarnaise Sauce

DESSERT

DONUTS

Pumpkin Spiced Brioche Donuts, Apple Butter, Lemon

Cream, Seasonal Jam

POT DE CREME

Chocolate-Hazelnut Pot De Crème, Orange, Sea Salt

Chantilly Cream

CHEESECAKE

White Chocolate Cheesecake, Brown Butter Graham Crust

Huckleberry Compote

HOMEMADE ICE CREAM or SORBET

Choice of three scoops:

Vanilla, Chocolate, Strawberry or Espresso

Mango, Lemon, Raspberry or Coconut

\$105 per person

Polo Lounge Denotes a classic Polo Lounge dish.

Please note, a 20% service charge will be added to parties of six or more.

If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.