EASTER SUNDAY 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

CHOCOLATE BUNNY
Absolut Vanilla Vodka, Kahlua Liqueur
Chocolate Liqueur, Espresso

BLOODY MARY
St. George Green Chile Vodka
House-Spiced Tomato Juice

LIMONCELLO SPRITZ
House-Infused Limoncello, Jeio Prosecco
Fever Tree Club Soda

BELLINI
House-Made Peach Purée

MIMOSA
The Beverly Hills Hotel Private Label Sparkling Wine
Fresh Orange Juice

SPARKLING WINE
The Beverly Hills Hotel Private Label Sparkling Wine

WINE
Rosé, Chardonnay or Pinot Noir

STARTERS

CARROT & GINGER SOUP
Coriander Crèma

SMOKED SCOTTISH SALMON CARPACCIO & CAVIAR
Arugula, Capers, Chives, Crème Fraîche
Lemon Vinaigrette

CALIFORNIA PANZANELLA & BURRATA
Heirloom Melon, Tomatoes, Cucumbers, Arugula
Ricotta Salata, Pickled Red Onions, Rustic Croutons
White Balsamic Vinaigrette

AHI TUNA TARTARE (PL)
Avocado, Yuzu Ponzu, Ginger Oil, Gem Lettuce

LITTLE GEM CAESAR SALAD
Whole Leaf Little Gems, White Anchovies
Focaccia Croutons, Parmigiano-Reggiano
Caesar Dressing

GREEN ASPARAGUS RISOTTO
Soft Free-Range Poached Egg, Lemon Agrumato
Herbs

ENTRÉES

TRUFFLE & MUSHROOM OMELETTE
Comté, Fresh French Truffles, Arugula
Campari Tomato

PAN-SEARED SCOTTISH SALMON FILLET
Sugar Snap Peas, Fingerling Potatoes, Asparagus
English Pea Purée, Lemon Herb Aïoli

MAINE LOBSTER VONGOLE PASTA
Manila Clams, Fresh Linguine, Calabrian Chili
Garlic Herb Butter, Citrus Bread Crumbs

MUSHROOM & SPINACH BAKED LASAGNA
Parmigiano-Reggiano Cream, Black Truffles

ROASTED PRIME CHATEAUBRIAND
Creamed Spinach, Potato Terrine, Tomato Chimichurri
Red Wine Jus

GRILLED GRASS-FED LAMB CHOPS
Roasted Vegetable Tian, Pommes Purée
Black Olive Tapenade, Lamb Jus

BRANZINO FILLET UNILATERAL
Fregola Sarda, Roasted Heirloom Cherry Tomatoes
Zante Currants, Pine Nuts, Lemon Caper Sauce

DESSERT EXPERIENCE

Includes:

THE BEVERLY HILLS HOTEL CHOCOLATE FACTORY
A variety of hand-dipped chocolate treats

EASTER COOKIE CREATIONS
Interactive cookie decorating with our pastry chefs

THE CANDY SHOP
An assortment of seasonal candies, both classic and modern favorites

CUPCAKES GALORE
A variety of decadent cupcakes

$240 PER PERSON

(PL) Denotes a signature Polo Lounge dish. Please note, a 20% service charge will be added to the bill for 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.