

Polo Lounge

VALENTINE'S DAY DINNER

Amuse Bouche

Steak Tartare

Caviar, Quail Egg, Caper Berry

Appetizer

'Garden' of Baby Lettuce

Raw, Cooked and Pickled Vegetables, 25-Year-Old Modena Balsamic Vinegar

Avocado-Crab Roll

Grapefruit, Fuji Apple, Green Apple Jus

Jumbo Grilled Asparagus

Parmesan Tuile, Black Truffle Vinaigrette

Poached Santa Barbara Spot Prawns

Roasted Turnip, Brown Butter-Heirloom Carrot Reduction, Emerald Crystal Lettuce

Entrée

Maryland Striped Bass

Braised Fennel, Carrot-Citrus Purée, Spiced Beef Jus

Duo of Beef

Braised Short Rib, Snake River Farms NY Strip, Celery Root Purée, Spinach, Bordelaise

Roast Whole Chicken for Two

Baby Leeks, Potato Purée, Black Truffle-Chicken Reduction

Acquerello Beet Risotto

Roasted Cauliflower, Horseradish Gremolata

Dessert

Baked Chocolate Tart

Baileys Ice Cream, Burnt Caramel Sauce, Praline

Macaron

Guava Bavarois, Macerated Strawberries, Crème Anglaise

Dark Chocolate Molten Cake

Cherry Coulis, Chocolate Chip Ice Cream

\$150 per person

Price excludes tax and service charge. An 18% service charge will be added to parties of six or more
Consuming meat, seafood, shellfish and eggs served raw or undercooked may increase risk of food-borne illness