

Polo Lounge

ACADEMY AWARDS VIEWING PARTY

A FLIGHT OF MEZZE FOR THE TABLE

Bulls Blood Beetroot Hummus, Black Kale Tabbouleh
Spinach & Artichoke, Baba Ghanoush
Yesterday's Pickle, Today's Pita

First Course

Choice Of

000 CAVIAR PRESENTATION 'SILVER RUSSIAN' (250G)
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Traditional Garnishes and Vodka on Ice \$2,000 Supplemental Charge, Serves Six

Polo Lounge TORTILLA SOUP

Grilled Jidori Chicken, Queso Fresco, Green Onion, Avocado, Crispy Tortilla Strips

Polo Lounge McCARTHY

Romaine, Grilled Chicken, Organic Eggs, Beets, Tomatoes, Cheddar
Smoked Bacon, Avocado, Balsamic Vinaigrette

BLACK TRUFFLE CAVATELLI

Purple Brussel Sprout, Honeynut Squash, Castellosso Cheese

HALF DOZEN OYSTERS

Mignonette, Fresh Horseradish, Lemon, Cocktail Sauce

POLO CRAB CAKE

Jicama-Cucumber Corn Slaw, Lemon-Caper Mustard Remoulade

Entrée

Choice Of

STINGING NETTLE BUCATINI

Celery Root Noodle, Cacio y Pepe

SPAGHETTI BOLOGNESE

Veal and Beef Ragu, San Marzano Tomatoes, Parmesan

OAK WOOD ROTISSERIE HALF CHICKEN

Goat Cheese Polenta, Braised Mushrooms, Chicken Sausage

HAILBUT

New Zealand Cockles, White Manhattan, Fennel

FILET MIGNON

'Broccoli and Cheddar' Black Truffle Sauce

Dessert

Choice Of

FROMAGE BLANC CHEESECAKE

Grand Marnier Caviar, Kumquat Confit, Lemon Curd

CANDY BAR

Smoked Caramel, Nougat, Popcorn Ice Cream

RED CARPET SOUFFLÉ

(Red Velvet)

Crème Anglaise, Vanilla Chantilly

\$150 per person

*Price excludes tax and service charge. 19% 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.*