

Polo Lounge

DRINKS

A choice of one of the following:

SUMMERTIME 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

SPARKLING WINE

Bouvet Ladubay, The Beverly Hills Hotel Private Label

Add: Freshly Squeezed Orange Juice, Peach Purée or

Farmers' Market Stone Fruit Purée

WINE

Rosé, Chardonnay or Pinot Noir

BLOODY MARY

St. George Green Chile Vodka

House-Spiced Tomato Juice

STARTERS

TORTILLA SOUP *Polo Lounge*

Grilled Jidori Chicken, Queso Fresco, Green Onions

Avocado, Crispy Tortilla Strips

FARMERS' MARKET SEASONAL FRUIT

Warm Brioche, Ricotta, Honeycomb

SMOKED BURRATA SALAD

Grilled Stone Fruit, Market Greens, Marcona Almonds

AOC Balsamic

KAMPACHI CRUDO

Yuzu-Poppy Vinaigrette, Summer Citrus

Market Radishes, Shiso, Cilantro

SANTA BARBARA SPOT PRAWN CEVICHE

Traditional Flavors, Mango, Citrus, Blue Corn Tortilla

HOUSE-SMOKED LOX & BAGEL

Pecan Smoked Salmon, Herbed Cream Cheese

Capers, Red Onion, Persian Cucumber

SEAFOOD PLATEAU

Maine Lobster, Oysters, Prawns, King Crab

22 Supplemental Charge Per Person

MAINS

FRENCH TOAST

Cherry Jam, Whipped Cream, Basil, Hazelnut

BUTTERMILK PANCAKES

Apricot Marmalade, Topanga Honey Butter

CHESAPEAKE BAY CRAB BENEDICT

Maryland Jumbo Lump Crab, Organic Poached Eggs

Old Bay Hollandaise, Toasted English Muffin

SUMMER TRUFFLE & MUSHROOM OMELETTE

Comté, Fresh Summer French Truffles, Arugula

Campari Tomato

LOBSTER 'ROLLS ROYCE'

Chilled Maine Lobster, Caviar, Gold Leaf

Yuzu Mayo, Toasted Brioche, French Fries

McCARTHY SALAD *Polo Lounge*

Grilled Chicken, Romaine, Tomatoes, Bacon, Egg, Avocado

Red Beets, Aged Cheddar, Balsamic Vinaigrette

CHEROKEE PURPLE TOMATO CAVATELLI

Spicy Tomato Brodetto, Whipped Burrata, Sweet Basil

RIGATONI BOLOGNESE

Braised Veal and Beef Ragu, 24-Month Parmesan

SAFFRON POACHED HALIBUT

Artichokes, Couscous, Saffron-Red Pepper Sauce

AMERICAN WAGYU BEEF BURGER

Bacon, Cheddar, Housemade Pickles, Tempura Onion Ring

Sriracha Ketchup, Secret Sauce

PRIME NEW YORK STRIP & EGGS

Market Jumbo Asparagus, Blue Cheese Butter

Rösti Potato, Béarnaise Sauce

DESSERTS

DULCE DE LECHE CHEESECAKE

Coconut Cream, Brûléed Banana, Rum Reduction

WARM CHOCOLATE MOLTEN CAKE

Praline, Salted Carmel Sauce, Vanilla Ice Cream

WILD BERRY TART

Brown Butter Custard, Almond Streusel, Raspberry Gel

HOMEMADE ICE CREAM or SORBET

Choice of three scoops:

Vanilla, Chocolate, Strawberry or Espresso

Mango, Lemon, Raspberry or Coconut

\$95 per person

Executive Chef Michael Santoro | Chef de Cuisine Sebastien Guillemin

Polo Lounge Denotes a classic Polo Lounge dish.

Per the LA Department of Public Health we kindly ask that your seating time be limited to 90 minutes.

Please note, a 19% 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.