

Polo Lounge

MOTHER'S DAY BRUNCH

DRINKS

'MOM'OSA

Sparkling Wine, Pavan Liqueur, Strawberries, Mint

POLO LOUNGE PINK SANGRIA

Lillet Rosé, Elderflower Liqueur, Spring Fruit, Agave

MOSCOW MULE

Absolut Elyx Vodka, Mint, Homemade Ginger Beer

BLUEBERRY-LAVENDER FIZZ

Tito's Vodka, Mint, Blueberries, Lavender, Lime Soda

BELLINI

Sparkling Wine, Peach Purée

BLOODY MARY

St. George Green Chile Vodka with Spiced Tomato Juice

WINE

Sparkling – Bouvet Ladubay, Cuvée Beverly Hills, NV

Pinot Grigio – Vino, Washington, 2015

Chardonnay – The Beverly Hills Hotel, Santa Barbara, 2014

Rosé – Wölffer Estate, New York, 2016

Pinot Noir – The Beverly Hills Hotel, Santa Barbara, 2015

STARTERS

TORTILLA SOUP *Polo Lounge*

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

MARKET FRUIT PLATE

Seasonal Fruit, Honey-Vanilla Yogurt, Avocado Bread

BAJA KANPACHI CEVICHE

Key Lime, Meyer Lemon, Jalapeño, Avocado Purée, Onion, Tomato, Cilantro, Radish

WEST HOLLYWOOD SALAD

Quinoa, Farro, Baby Kale, Spinach, Mizuna, Garbanzo Beans, Hearts of Palm, Cucumber, Tomatoes, Golden Raisins, Sunflower Seeds, Feta, Preserved Lemon Vinaigrette

MILLIONAIRE'S LOX AND BAGEL

Wild Smoked Salmon, Herb Cream Cheese, Shaved Radish, 14K Gold Flakes, Kolikof Caviar

SNOW CRAB LOUIE

Baby Iceberg, Grilled Asparagus, Marinated Cherry Tomatoes, Hard-Boiled Egg, Picholine Olives, Louis Dressing

MAINS

BRIOCHE FRENCH TOAST

Roasted Market Berries, Cereal Crisp, Powdered Sugar

LOBSTER AVOCADO TOAST

Thick Cut Sourdough, Market Citrus, Arugula Salad, Salsa Verde

CORNED BEEF AND PEEWEE POTATO HASH

Poached Eggs, Caramelized Onions, Peppers, Wholegrain Mustard Hollandaise Sauce

EGGS BENEDICT

Toasted English Muffin, Kurobuta Ham, Truffle-Parmesan Sauce

EGG-WHITE FRITTATA

Asparagus, Cherry Tomatoes, Zucchini, Herbs, Goats' Cheese

SMOKED SALMON SOFT SCRAMBLE

Wild Smoked Salmon, Potato Rösti, Crème Fraîche Caviar, Asparagus

McCARTHY SALAD *Polo Lounge*

Grilled Chicken, Romaine Lettuce, Tomatoes, Bacon, Egg, Avocado, Red Beets, Aged Cheddar, Balsamic Vinaigrette

BUTTERMILK FRIED CHICKEN & WAFFLES

Crispy Chicken, Corn & Jalapeño Waffle, Bourbon-Infused Maple Syrup

GRILLED BRANZINO

Green and White Asparagus, Easter Egg Radishes, Caramelized Lemon-Butter Sauce

SEAFOOD PASTA

Fresh Linguine, Scallop, Crab, Lobster, Calamari, Clams, Saffron-Tomato Sauce

SLOW-ROASTED PRIME RIB

Potato Purée, Bloomsdale Spinach, Spring Onion Marmalade, Bordelaise

DESSERT BUFFET

Violet Milk Chocolate Mousse

Lemon Chiffon

Salted Caramel Macadamia Nut Torte

Raspberry Pistachio Mille-Feuille

Dark Chocolate Fudge Cookie Bites

Passion Fruit Baba

Strawberry Rhubarb Crumble Verrine

Earl Grey Macarons

\$165 per person
\$60 per child under 12

** Polo Lounge denotes a classic Polo Lounge dish*

Prices do not include tax and service charge. 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.