

Polo Lounge

SUNDAY BRUNCH

DRINK

CLARK GRISWOLD'S HOLIDAY MULE

Absolut Elyx Vodka, Fresh Mint, Lime
House Made Cranberry Ginger Beer

BLUEBERRY-LAVENDER FIZZ

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

BELLINI

Sparkling Wine, Housemade Peach Purée

KIR ROYALE

Sparkling Wine, Cassis, Lemon Twist

MIMOSA

Sparkling Wine, Freshly-Squeezed Orange Juice

BLOODY MARY

Absolut Vodka, Housemade Mix

MELE KALIKIMAKA

Rittenhouse Rye Whiskey, Cointreau, Caramelized Pineapple
House Orgeat Syrup, Fresh Lime, Mole Bitters, Sugar Cane

WINE

Sparkling – Bouvet Ladubay, Cuvée Beverly Hills, NV

Sauvignon Blanc – Cakebread Cellars, Napa Valley, 2015

Chardonnay – The Beverly Hills Hotel, Santa Barbara, 2014

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

STARTER

TORTILLA SOUP *Polo Lounge*

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

FRUIT PLATE

Tahitian Vanilla Yogurt, Granola, Market Fruits and Berries

BAJA KANPACHI CEVICHE

Key Lime, Meyer Lemon, Jalapeno, Avocado Puree, Onion,
Tomato, Cilantro, Radish

CAESAR SALAD

Baby Gem Hearts, Garlic Croutons, White Anchovy,
Parmesan Reggiano

LOX AND BAGEL

Wild Smoked Salmon, Herb Cream Cheese, Capers,
Shaved Red Onion, Persian Cucumbers

SNOW CRAB LOUIE

Baby Iceberg, Grilled Asparagus, Marinated Cherry Tomatoes,
Hard-Boiled Egg, Picholine Olive, Louie Dressing

MAIN

BRIOCHE FRENCH TOAST

Roasted Market Berries, Cereal Crisp, Powered Sugar

LOBSTER AVOCADO TOAST

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

CORNED BEEF AND PEEWEE POTATO HASH

Poached Eggs, Caramelized Onions, Peppers, Whole-Grain Mustard
Hollandaise Sauce

TRUFFLE EGGS BENEDICT

Niman Ranch Canadian Bacon, Truffle Fontina 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

TUNA BLT

Seared Rare Tuna, Applewood Smoked Bacon, Wasabi Aioli, Jicama,
Mizuna Salad

GRILLED CHICKEN PAILLARD

Smashed Fingerling Potatoes, Haricot Verts, Petit Salad

BRUNCH BURGER

Ground Sirloin, White Cheddar Cheese, Thick-Cut Bacon, Avocado,
Fried Egg, Chipotle Aioli, French Fries

STEAK FRITES

6oz Skirt Steak, Truffle Butter, Garden Salad, Red Wine Vinaigrette,
Parmesan Fries

DESSERT

PROFITEROLES

Espresso Ice Cream, Almond Butter Crunch,
Warm Chocolate Sauce

WARM CINNAMON BREAD PUDDING

Caramelized Apples, Snickerdoodle Crumb
Caramel Pecan Swirl Ice Cream

'BHH' CANDY BAR

Peanut Nougat, Salted Caramel Ice Cream

\$95 per person

Tax and gratuity not included

Executive Chef: Kaleo Adams

Chef de Cuisine : Jeromy Sung

** Polo Lounge denotes a classic Polo Lounge dish*

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.