

Polo Lounge

BRUNCH

DRINKS

A choice of one of the following:

AUTUMN SANGRIA

Cabernet Sauvignon, Brandy, Orange Liqueur, Citrus

WEST COAST SPRITZ

Amaro Angeleno, Giffard Elderflower, House Stone Fruit Purée, Prosecco, Club Soda

BLOODY MARY

St. George Green Chile Vodka
House-Spiced Tomato Juice

SPARKLING WINE

The Beverly Hills Hotel Private Label Sparkling Wine
Mimosa or Bellini

WINE

Rosé, Chardonnay or Pinot Noir

STARTERS

ORGANIC ACAI BOWL

Medjool Date, Banana, Berries, Cashew Milk
Organic Coconut-Flax Seed Granola

FARMERS' MARKET SEASONAL FRUIT

Warm Brioche, Ricotta, Honeycomb

GRILLED ARTICHOKE

Lemon Aioli, Espelette, Sea Salt

BEET SALAD

Endive, Italian Radicchio, Arugula
Goat Cheese, Candied Walnut
Late Harvest Apple Vinaigrette

TORTILLA SOUP *Polo Lounge*

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

KAMPACHI CRUDO

Yuzu-Poppy Vinaigrette, Summer Citrus
Market Radishes, Shiso, Cilantro

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

ENTRÉE

BRIOCHE 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

HANDMADE CAVATELLI POMODORO

Spicy Tomato, Whipped Burrata, Basil, Parmesan

RIGATONI BOLOGNESE

Braised Veal and Beef Ragu, 24-Month Parmesan

CRISPY SKIN SALMON

Beluga Lentils, Fall Vegetables, Champagne Beurre Blanc

AMERICAN WAGYU BEEF BURGER

Bacon, Cheddar, Housemade Pickles, Tempura Onion Ring
Sriracha Ketchup, Secret Sauce
Add Fried Egg \$5

SNAKE RIVER FARMS HANGER STEAK & EGGS

Market Jumbo Asparagus, Blue Cheese Butter
Rösti Potato, Béarnaise Sauce

DESSERTS

COFFEE BUDINO

Nutella Stuffed Donut Bites, Vanilla Whipped Cream

WARM CHOCOLATE MOLTEN CAKE

Whiskey Caramel Sauce, Malted 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.