

# Polo Lounge

## DESSERTS

### **PECAN CRÉMEUX 25**

Dark Chocolate Crèmeux, Cocoa Crumbs, Candied Pecans  
Cranberry Orange Sorbet

### **BUCKWHEAT PUFF PASTRY 20**

Caramelized Buckwheat Puff Pastry, Parsnip Diplomat, Maple Gastrique

### **HOT FUDGE SUNDAE\* 20**

Vanilla and Lemongrass Scented Soft Serve, Frosted Cocoa Nibs  
Vanilla Oil, Sea Salt, Hot Fudge

### **“BREAD & JAM” 20**

Port Roasted Black Mission Figs, Burnt Honey Ice Cream  
Toasted Sourdough

### **“BEETROOT” \* 20**

Lavender Espuma, Blood Orange Granita, Cherry Mallow, Beet Jam

### **HOMEMADE ICE CREAM & SORBET 20**

#### *Polo Lounge* **CHOCOLATE SOUFFLÉ\*\* 30**

Vanilla Sauce, Whipped Cream

#### **SOUFFLÉ OF THE DAY\*\* 30**

Vanilla Sauce, Whipped Cream

#### **GRAND CHOCOLATE SOUFFLÉ\*\*\* 185**

Vanilla Sauce, Whipped Cream  
Serves 5-6

*Polo Lounge* denotes a signature Polo Lounge dish

*\*Gluten-free*

*\*\*Please allow 20 minutes for baking*

*\*\*\*45 minutes for baking*