

Polo Lounge

HAPPY MOTHER'S DAY

May 12, 2019

LIBATIONS

'MOM'OSA

Sparkling Wine, Pavan Liqueur, Strawberries, Mint

BELLINI

Cantine Maschio Prosecco, Housemade Peach Purée

BLOODY MARY

St. George Green Chile Vodka with Spiced Tomato Juice

POLO LOUNGE PINK SANGRIA

Lillet Rosé, Elderflower Liqueur, Spring Fruit, Agave

WINE

Sparkling – Bouvet Ladubay, Cuvée Beverly Hills, NV

Sauvignon Blanc – Stonestreet Estate Vineyards,
Alexander Valley

Chardonnay – Chardonnay, Dierberg, The BHH Label,
Santa Barbara County

Rosé – Ameztot, Rubentis, Getariako Txakolina, Spain

Red Blend – Whole Buncha Love, Mendocino County

STARTERS

CHILLED PEA SOUP

Dungeness Crab Salad, Cucumber, Mint

HARRY'S BERRIES STRAWBERRY SALAD

Spinach, Goat Cheese, Champagne Vinaigrette

Polo Lounge **MINI McCARTHY SALAD**

Romaine, Grilled Chicken, Organic Eggs, Beets, Tomatoes,
Cheddar, Smoked Bacon, Avocado, Balsamic Vinaigrette

SANTA MONICA FARMERS' MARKET FRUIT PLATE

Tahitian Vanilla Yogurt, Granola
Market Fruit and Berries

TEMPURA-FRIED SQUASH BLOSSOM

Fresh Ricotta, Local Tomato

CHICKPEA HANDKERCHIEF PASTA

Morel Mushroom, Chickpeas, Pickled Radish
Orange Blossom

AVOCADO TOAST

Smoked Sturgeon, Candy-Striped Beets, Hasselback
Potatoes, Caviar

BLUEFIN TUNA CRUDO

Marinated Loin, Ginger Crème, Soy, Finger Lime
Puffed Rice

MAINS

APRICOT-BAKED SEMOLINA PANCAKE

Cardamom Syrup, Pistachio, Lemon Butter

GREEN MARKET SCRAMBLE

Potato Rösti, Asparagus, Zucchini, Avocado
Parmesan, Herbs

DELTA ASPARAGUS RISOTTO

Asparagus, Fava Bean, Snap Pea, Lemon, Mint

PAN-ROASTED JUMBO SCALLOPS

Cauliflower, Brown Butter, Almond

CRISPY SKIN KING SALMON

Peas, Pea Shoots, Romaine, Crunchy Mint
Bone Marrow Sauce

FRIED CHICKEN & LEIGE WAFFLE

Agro-Dolce, Vanilla Butter
Bourbon Syrup Jus

Polo Lounge **AMERICAN WAGYU BEEF BURGER**

Bacon, Farmhouse Cheddar, Tempura Onion Ring
'Secret Sauce'

SPRING HERB CRUSTED PRIME RIB

Mashed Potato, Spring Vegetables, Horseradish Jus

DESSERT BUFFET

Earl Grey Milk Chocolate Mousse

Strawberry Chiffon

Blueberry Lemon Torte

Caramel Mille-Feuille

Lavender Vanilla Madeleines

Almond Rhubarb Crumb Tart

Wild Berry Choux

Raspberry Rose Macarons

\$175 per person

* *Polo Lounge* denotes a classic Polo Lounge dish

Price excludes tax and service charge. 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.