

SUNDAY BRUNCH

DRINKS

A choice of one of the following:

SANGRIA

RED:

Cabernet Sauvignon, Brandy, Orange Liqueur, Citrus

WHITE:

Sauvignon Blanc, Giffard Elderflower Liqueur
White Cranberry, Citrus

PINK:

Rosé, Giffard Pamplemousse Liqueur
Fever-Tree Grapefruit Soda

SCREWDRIVER

Tito's Vodka, Orange Juice

BLOODY MARY

St. George Green Chile Vodka
House-Spiced Tomato Juice

SPARKLING WINE

The Beverly Hills Hotel Private Label Sparkling Wine

WINE

Rosé, Chardonnay or Pinot Noir

STARTERS

TORTILLA SOUP ^(PL)

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

FARMERS' MARKET SEASONAL FRUIT

Seasonal Cheeses, Ricotta, Honeycomb

ROASTED PEACH & GOAT CHEESE SALAD

Market Greens, Heirloom Tomatoes
Marcona Almonds, Sherry Vinaigrette

AHI TUNA TARTARE ^(PL)

Avocado, Yuzu Ponzu, Ginger Oil, Gem Lettuce

DUNGENESS CRAB LOUIE

Iceberg Lettuce, Tomato, Asparagus, Cucumber, Egg
Avocado Crème, Louie Dressing

SMOKED SCOTTISH SALMON CARPACCIO & CAVIAR

Arugula, Capers, Chives, Crème Fraîche
Lemon Vinaigrette

SEAFOOD PLATEAU*

Maine Lobster, Oysters, Prawns, King Crab

**Supplemental Charge of \$32 Per Order*

ENTRÉES

LEMON BLUEBERRY-RICOTTA PANCAKES ^(PL)

Lemon Curd, Blueberry Compote

HUEVOS RANCHEROS

Sunny-Side Up Organic Egg, Crispy Corn Tortilla
Beef Birria, Ranchero Salsa, Market Bean Medley
Queso Fresco, Sour Cream

CHESAPEAKE BAY CRAB BENEDICT

Maryland Jumbo Lump Crab, Organic Poached Eggs
Old Bay Hollandaise, Toasted English Muffin

TRUFFLE & MUSHROOM OMELETTE

Comté, Fresh French Truffles, Arugula
Campari Tomato

FRIED CHICKEN & WAFFLE

Kale Slaw, Spiced Maple Syrup

PRIME STEAK & EGGS

Petit Filet, Market Jumbo Asparagus
Country Potatoes, Béarnaise Sauce

LOBSTER 'ROLLS ROYCE'

Chilled Maine Lobster, Lemon Aioli, Toasted Brioche
French Fries

MCCARTHY SALAD ^(PL)

Iceberg, Romaine, Grilled Chicken, Egg, Beets
Tomatoes, Cheddar, Smoked Bacon, Avocado
Balsamic Vinaigrette

RIGATONI BOLOGNESE

Braised Beef Ragù, 24-Month Parmesan

BRANZINO FILLET UNILATERAL

Fregola Sarda, Zante Currants, Lemon Caper Sauce
Roasted Heirloom Cherry Tomatoes, Pine Nuts

AMERICAN WAGYU BURGER

Caramelized Sherry Onions, White Cheddar
Heirloom Tomato, Arugula, Dijon Aioli

DESSERT

WILD BERRIES & FLOWERS

Chamomile-Scented Cheesecake, Bordier Butter
Sable Local Honey, Black Currant Coulis

TIRAMISU

Mascarpone Mousse, Espresso Ice Cream
Cocoa Tuile Coffee-Soaked Lady Finger Cake

RUM RAISIN BREAD PUDDING

Tahitian Vanilla Bean Ice Cream
Salted Caramel Sauce

\$160 PER PERSON

^(PL) Denotes a signature Polo Lounge dish. Please note, a 20% service charge will be added to the bill for 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.