

# MOTHER'S DAY CELEBRATION

## 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

### BLOOD ORANGE SPRITZ

Campari, Fresh Blood Orange Juice  
Solerno Blood Orange Liquor, Sparkling Rosé, Soda

### PINK PALOMA

Calirosa Rosa Tequila, Grapefruit Juice, Agave

### BASIL COLLINS

Hendrick's Gin, Basil Syrup, Fresh Lemon, Club Soda,  
Peychaud's Bitters

### EL JARDIN GIMLET

Tito's Vodka, Lime, Cucumber, Cilantro, Jalapeño

### BELLINI

Prosecco, House-Made Peach Purée

### MIMOSA

Bouvet-Ladubay Brut, Cuvée Beverly Hills  
Fresh Orange Juice

### WINE

Rosé, Chardonnay or Pinot Noir

## ENTRÉES

### MAINE LOBSTER FRITTATA

Asparagus, Corn, Preserved Tomatoes, White  
Cheddar, Arugula Salad

### TRUFFLE & MUSHROOM OMELETTE

Comté, Arugula Salad, Pommes Allumettes

### PAN-SEARED CHILEAN SEABASS

Tomato & Capers Sauce, Fregola Sarda, Pine Nuts  
Currants, Roasted Patty Pan Squash

### MOREL MUSHROOM & ENGLISH PEA RISOTTO

Sugar Snap Peas, Parmigiano Reggiano

### ROASTED PRIME BEEF FILET MIGNON

Grilled Asparagus, Pommes Purée  
Rose Pink Peppercorn Bearnaise, Cabernet Jus

### GRILLED GRASS-FED LAMB CHOPS

Pickled Cherries & Market Greens  
Lyonnais Potatoes, Violet Mustard Lamb Jus

## DESSERT TRIO

### WHITE FOREST

Chocolate Crème, Kirsch Chantilly, Morello Cherry

### CITRUS & ORANGE PAVLOVA

Yuzu Meringue, Citrus Confit, Chantilly

### RASPBERRY CHEESECAKE MOUSSE

Raspberry Compote

## STARTERS

### GRILLED PEACH & GOAT'S CHEESE SALAD

Heirloom Tomatoes, Market Greens  
Marcona Almonds, Sherry Vinaigrette

### TRUFFLE ASPARAGUS SALAD

Chilled Green Asparagus, Truffle Parmesan Dressing  
Tricolore Salad, Radishes, Lemon Vinaigrette

### DUNGENESS CRAB TOSTADAS

Chipotle Remoulade, Avocado, Pico De Gallo

### SMOKED SCOTTISH SALMON CARPACCIO & CAVIAR

Arugula, Capers, Chives, Crème Fraîche  
Lemon Vinaigrette

### PROVENÇAL CRUSTED WARM BRIE

Tomato Compote, Marinated Tomatoes, Basil

### ROCK SHRIMP & CORN BISQUE

Espelette Crème Fraîche, Scallions

\$260 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.