

Polo Lounge
Thanksgiving Dinner
November 25, 2004

First Course

Choice of:

WILD ALASKAN SALMON MARINATED IN "GREY GOOSE" VODKA
Organic Heirloom Tomato Salad, Dill Mustard Dressing

POLO CAESAR SALAD

Crisp Romaine Hearts, Focaccia Croutons, Aged Parmesan Cheese

CELERIAC BLUE CRAB CAKES

Tahitian Vanilla Bean Beurre Blanc

DUCK CONFIT AND HARICOTS VERTS SALAD

Candied Pecans and Sherry Walnut Vinaigrette

"TEMECULA COUNTY" WILD MUSHROOM FRICASSEE TATIN STYLE

Macadamia Nut Pesto

Second Course

Choice of:

ROASTED PUMPKIN BISQUE

Brandy Devonshire Cream

LOBSTER BISQUE CAPPUCINO

Entrées

Choice of:

*All choices will be served with Rosemary Roasted Garlic Mashed Potatoes,
 Yams Gratin and a Winter Root Vegetable Medley*

SOUTHERN ROASTED TURKEY

*Apple Hazelnut Stuffing, Meyer Lemon and Cranberry Relish
 Truffle Giblet Jus*

COUNTRY MUSTARD RACK OF LAMB

Tian Style

Cracked Pepper Mint Juice

FILET OF DUTCH TURBOT

Parma Ham Chips, Golden Chanterelles

Marsala Sauce

"JACK DANIEL'S" SMOKED FILET MIGNON

Bourbon Jus

SESAME SEED CRUSTED HAWAIIAN TUNA STEAK

Peppery-lime Pineapple Chutney

Desserts

Choice of:

TRADITIONAL PUMPKIN PIE

Sauce Anglaise & Chantilly Cream

CARAMEL ROASTED PEAR

With Lebkuchen Ice Cream and Pecan Twist

TANZANIAN CHOCOLATE MOUSSE

With Walnut Sponge Cake

Golden Raisin Sauce

\$78 Per Adult

Polo Lounge
Christmas Eve Dinner Menu
December 24, 2004

First Course
Choice of:

TOWER OF ATLANTIC BLUE CRAB & PRAWN
Red and Yellow Tomato Confit, Truffle Vinaigrette

RED BELGIAN ENDIVE SALAD
Baby Field Lettuce, Crumbled Roquefort Cheese,
Red Chili Almonds, Chipotle Cilantro Dressing

JAMAICAN-SPICED FOIE GRAS
Roasted Sweet Potato
Coconut Lime and Scotch Bonnet

CASSOLETTE OF TEXAS SNAILS
Pine Nut Goat Cheese Pesto



Soup / Salad
Choice of:

TRADITIONAL LOBSTER BISQUE
Lobster Chervil Quenelle

CREAM OF BUTTERNUT SQUASH
Cinnamon Crème Fraîche

POLO CAESAR SALAD
Focaccia Croutons, Shaved Reggiano Cheese, White Anchovy



Entrées
Choice of:

ROULADE OF DOVER SOLE AND SCALLOPS
Orange Saffron Risotto
Watercress Garlic Sabayon

PUMPKIN CRUSTED CHILEAN SEA BASS
Sweet Potato Dauphinoise
Key Lime Beurre Blanc

ROASTED FREE RANGE CAPON BREAST
Wild Boar Bacon Mousseline, Cabernet Shallot
Confit
"Maker's Mark" Sour Whiskey Sauce

ROASTED RACK OF LAMB
Mediterranean Mint Ratatouille
Fire Roasted Red Bell Pepper Coulis

GRILLED WILD ALASKAN SALMON
Smoked Lobster Hash, Wilted Spinach
Garlic Pinot Grigio Sauce

SEARED FILET MIGNON
With Porcini Foie Gras Duxelles
Roasted Garlic and Basil Mashed Potatoes
Cabernet Béarnaise



Desserts
Choice of:

WHITE CHOCOLATE BANANA MOUSSE DOME
Crisp Plantain

WARM "MACINTOSH" APPLE SOUP
Pumpkin Ginger Ravioli

CHOCOLATE PINEAPPLE YULE LOG
Coconut Yogurt Sauce

CRANBERRY & CINNAMON FINANCIER TART
Mango Spumante

\$78 Per Adult

