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 HARCOTS 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

CASSEOLETTE 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

SEAURED 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
Polo Lounge
Christmas Day Brunch Menu
December 25, 2004

Appetizers
Choice of:

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

SEAFOOD MOSAIC
Tequila Marinated Salmon, Ahi Tuna and Jumbo Scallops
Mandarin Vodka and Horseradish Drizzle

DUCK CONSOMMÉ
“Drambuie” Essence
Pearl Vegetable, Under Flaky Puff Pastry Dome

SMOKED CHICKEN RAVIOLI
Fried Julienne Peppers
Dutch Gouda Alfredo Sauce

VELOUTÉ OF BUTTERNUT SQUASH
Cinnamon Foam

BLUE CRAB CAKES
Fennel Slaw, Saffron Orange Sauce

“OREGON” WILD MUSHROOM TARTE TATIN
Caramelized Cipolini Onions, Greek Feta Cheese
Piedmont White Truffle Oil

TOMATO & BUFFALO MOZZARELLA
Vine-ripened Red & Yellow Tomato, Baby Spinach
Virgin Olive Oil and Basil

Entrées
Choice of:

POLO LOUNGE FAMOUS FRENCH TOAST
Sun-dried Cranberry Bread, Sugar Toasted Pecans, Banana Cream

DUTCH APPLE PANCAKE
Dark Vermont Maple Syrup & Sour Cream

TRADITIONAL EGGS BENEDICT
Canadian Bacon, Hollandaise Sauce

HOUSE CURED SMOKED ATLANTIC SALMON WITH SCRAMBLED EGGS
Light Dill Crème Fraîche, Sevruga Caviar

CORNER BEEF HASH AND POACHED EGGS
Grilled Marinated Tomato, Oak Grilled Peppers

McCarthy Salad
Chicken, Bibb Lettuce, Tomato, Bacon, Chopped Egg, Beets, Cheddar Cheese

ROTISSERIE FREE RANGE CAPON
Poblano Chili and Corn Bread Filling
Garlic Chardonnay Glaze

ANGEL HAIR PASTA
“California” Portobello Mushrooms
Grilled Roma Tomato, Basil

GRILLED FILET MIGNON
With Lobster Ravioli, Newburg Sauce and Truffle Essence

SEAED JUMBO SCALLOPS AND PRAWNS
Spicy Harissa Jambalaya Relish

ORANGE HORSERADISH CRUSTED SALMON
Mezcal Citrus Butter

PARMA HAM WRAPPED PORK TENDERLOIN
Sage Country Mustard Sauce

JACK DANIEL’S SMOKED NEW YORK STEAK
“Maker’s Mark” Chanterelles Jus

Desserts
Choice of:

CHOCOLATE PINEAPPLE YULE LOG
Coconut Yogurt Sauce

PEANUT BUTTER CHOCOLATE TORTE
“Kidney” Stem-Anchovies
DUCK CONSOMMÉ
“Drambuie” Essence
Pearl Vegetable, Under Flaky Puff Pastry Dome

VELOUTÉ OF BUTTERNUT SQUASH
Cinnamon Foam

“OREGON” WILD MUSHROOM TARTE TATIN
Caramelized Cipolini Onions, Greek Feta Cheese
Piedmont White Truffle Oil

SMOKED CHICKEN RAVIOLI
Fried Julienne Peppers
Dutch Gouda Alfredo Sauce

BLUE Crab CAKES
Fennel Slaw, Saffron Orange Sauce

TOMATO & BUFFALO MOZZARELLA
Vine-ripened Red & Yellow Tomato, Baby Spinach
Virgin Olive Oil and Basil

Entrées
Choice of:

POLO LOUNGE FAMOUS FRENCH TOAST
Sun-dried Cranberry Bread, Sugar Toasted Pecans, Banana Cream

DUTCH Apple Pancake
Dark Vermont Maple Syrup & Sour Cream

HOUSE CURED SMOKED ATLANTIC SALMON WITH SCRAMBLED EGGS
Light Dill Crème Fraîche, Sevruga Caviar

McCarthy SALAD
Chicken, Bibb Lettuce, Tomato, Bacon, Chopped Egg, Beets, Cheddar Cheese

ANGEL HAIR PASTA
“California” Portobello Mushrooms
Grilled Roma Tomato, Basil

SEARED JUMBO SCALLOPS AND PRAWNS
Spicy Harissa Jambalaya Relish

PARMA HAM WRAPPED PORK TENDERLOIN
Sage Country Mustard Sauce

TRADITIONAL EGGS BENEDICT
Canadian Bacon, Hollandaise Sauce

CORNED BEEF HASH AND POACHED EGGS
Grilled Marinated Tomato, Oak Grilled Peppers

ROTISSERIE FREE RANGE CAPON
Poblano Chili and Corn Bread Filling
Garlic Chardonnay Glaze

GRILLED FILET MIGNON
With Lobster Ravioli,
Newburg Sauce and Truffle Essence

ORANGE HORSERADISH CRUSTED SALMON
Mezcal Citrus Butter

JACK DANIEL’S SMOKED NEW YORK STEAK
“Maker’s Mark” Chanterelles Jus

Desserts
Choice of:

CHOCOLATE PINEAPPLE YULE LOG
Coconut Yogurt Sauce

APPLE PERSIMMON STRUDEL
Black Pepper Ice Cream, Cinnamon Sauce

PEANUT BUTTER CHOCOLATE TORTE
“Khalua” Sauce Anglaise

BLOOD ORANGE MOUSSE
Pistachio Pound Cake, Dry Fig Compote

$70.00 Per Adult
$35.00 Children - 10 Years Old and Under
Tax & Gratuity Not Included
First Course
Choice of:

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

PUMPKIN BISQUE
White Truffle Cream

VELOUTÉ OF MAINE LOBSTER
Old Armagnac

Appetizers
Choice of:

TARTELETTE OF TEXAS SNAILS
Crispy Sweet Bread, Vegetable Pearls

"FINLANDIA" VODKA OYSTER GRATIN
Smoked Salmon and Fennel
Gratin Vodka Hollandaise

MÂCHE & DUCK CONFIT SALAD
Poached Quail Eggs
Black Cherry Vinaigrette

FEUILLETÉ OF WHITE & GREEN ASPARAGUS
Asparagus Emulsion

Entrées
Choice of:

GRILLED CHILEAN SWORDFISH
Sun-dried Tomato Risotto
Sweet Marjoram Caper Pesto

WILD ALASKAN SALMON TOURNEDOS
Wrapped in Pancetta and Black Truffle
Celeriac Truffle Sauce

FREE RANGE ROTISSERIE CAPON
With Black Truffle
Roasted Shallots and Bread Filling

ROASTED VENISON LOIN NOISETTES
Wrapped in Venison Mousseline, Porcini
Provençale
Juniper Berry & “Bombay Sapphire” Sauce

GRILLED FILET MIGNON
Wild Mushroom, Paillaison Potatoes
Fresh Thyme Zinfandel Sauce

Desserts
Choice of:

CHOCOLATE PINEAPPLE YULE LOG
Coconut Yogurt Sauce

APPLE PERSIMMON STRUDEL
Black Pepper Ice Cream, Cinnamon Sauce

BLOOD ORANGE MOUSSE
Pistachio Pound Cake, Dry Fig Compote

PEANUT BUTTER CHOCOLATE TORTE
“Khalua” Sauce Anglaise

$78 Per Adult
$39 Children - 10 Years Old and Under
Tax & Gratuity Not Included
Polo Lounge
New Year’s Day Brunch 2005

Appetizers
Choice of:

BLUE CRAB CAKES
California Vine-ripened Yellow Tomato
& Sweet Maui Onion

CRAYFISH MINESTRONE
Cajun Baguette Croutons

RED BELGIAN ENDIVE SALAD
Gorgonzola and Candied Pecans
Vermont Maple Syrup Dressing

“BRITTANY” SEA SCALLOPS ÉTOUFFÉE
Spiced Olive Mosaic

FRENCH ONION SOUP
Gruyère Gratiniée

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

UPSIDE DOWN TEXAS SNAILS TATIN
Pine Nut Goat Cheese Pesto

ASSORTED SLICED SEASONAL FRUITS & BERRIES
Passion Fruit Ginger Sauce

Entrées
Choice of:

POLO LOUNGE FAMOUS FRENCH TOAST
Sun-dried Cranberry Bread,
Sugar Toasted Pecans, Banana Cream

DUTCH APPLE PANCAKE
Dark Vermont Maple Syrup & Sour Cream

HOUSE CURED SMOKED ATLANTIC SALMON
AND SCRAMBLED EGGS
Light Dill Crème Fraîche, Sevruga Caviar

GRILLED WILD ALASKAN SALMON
Country Mustard and Vodka Dill Velouté

SAUTÉED FREE RANGE CAPON BREAST
Hazelnut Crust, Bourbon Jus

GRILLED FILET MIGNON
“Wisconsin” Blue Cheese & Vermouth Sauce

McCARTHY SALAD
Chicken, Bibb Lettuce, Tomato, Bacon,
Chopped Egg, Beets, Cheddar Cheese

TRADITIONAL EGGS BENEDICT
Canadian Bacon, Hollandaise Sauce

CORNED BEEF HASH
AND POACHED EGGS
Grilled Marinated Tomato, Oak Grilled Peppers

BROILED AHI TUNA
Lotus Chips, Pinot Noir Essence

ROASTED PORK TENDERLOIN
Wrapped in Wild Boar Bacon, Sage Jus

PEPPERED NEW YORK STEAK
Veal Reduction, Cognac Cream Sauce

SEARED COLORADO LAMB CHOPS
Fresh Mint & Country Mustard Sauce

Desserts
Choice of:

TRADITIONAL PUMPKIN PIE
Whipped Cream & Sauce Anglaise

HAZELNUT & CHOCOLATE TART
Mandarin Caramel Sauce

CINNAMON CRUSTED EGGNOG CHEESECAKE
Apple Compote

CRANBERRY & APPLE FINANCIER
Mango Sorbet & Vanilla Sauce

$70.00 Per Adult

$150.00 Per Table (8)

$150.00 Per Table (8)
POLO LOUNGE FAVORITES

Scottish Smoked Salmon Tartare on "Georges Blanc" Potato Pancake
Petrossian Sevruga Caviar on Buckwheat Dill Blinis
Sauternes Poached Foie Gras, Simmered Fennel and Cracked Pepper Caramel
American Kobe-style Steak Tartare, Parsley Oil & Lemon Caper Vinaigrette

APPETIZER

Roasted Maine Lobster on Sweet Pimento Fettuccine
Vodka Smoked Salmon, Morel Mushrooms and Singing Scallops
Light Crayfish Cognac Sauce

SORBET

Granny Smith and Calvados

ENTRÉES
Choice of:

“Jack Daniel’s” Smoked Filet Mignon
Cornucopia of Pearl Vegetables and Porcini Crust
Star Anis Zinfandel Sauce

Boneless Colorado Lamb Rack
Mediterranean Ratatouille Tian and Eggplant Timbale
Mint Country Mustard Jus

English Dover Sole and Blue Crab Roulade
Green & White Asparagus Bundle, Champagne Tarragon Risotto
Caviar Butter Sauce

DESSERT

Vanilla Ice Cream in Pistachio Macaroon
Milk Chocolate Mousse Timbale
Boozy Apricot Cheesecake Tart
Sauternes Poached Foie Gras, Simmered Fennel and Cracked Pepper Caramel
American Kobe-style Steak Tartare, Parsley Oil & Lemon Caper Vinaigrette

APPETIZER
Roasted Maine Lobster on Sweet Pimento Fettuccine
Vodka Smoked Salmon, Morel Mushrooms and Singing Scallops
Light Crayfish Cognac Sauce

SORBET
Granny Smith and Calvados

ENTRÉES
Choice of:

“Jack Daniel’s” Smoked Filet Mignon
Cornucopia of Pearl Vegetables and Porcini Crust
Star Anis Zinfandel Sauce

Boneless Colorado Lamb Rack
Mediterranean Ratatouille Tian and Eggplant Timbale
Mint Country Mustard Jus

English Dover Sole and Blue Crab Roulade
Green & White Asparagus Bundle, Champagne Tarragon Risotto
Caviar Butter Sauce

DESSERT
Vanilla Ice Cream in Pistachio Macaroon
Milk Chocolate Mousse Timbale
Raspberry Mango Cheesecake Tart

$150 Per Person
Tax & Service Charge Not Included