



# THE PALM COURT

THE PLAZA

# *The Palm Court Classics*

## FEATURED COCKTAILS OF THE MONTH

*The Palm Court is proud to feature two cocktails handcrafted by our bartenders using Glenmorangie Original 10 Year and Glenmorangie Quinta Ruban. The cocktails take inspiration from the Isles of Scotland with flavors of the season.*

### THE ROSS-SHIRE 25

*Named for town that produces Glenmorangie*  
glenmorangie original 10 year, green apple purée,  
fresh lemon juice, agave nectar

### A PEAR TO REMEMBER 25

*Featured in the book Whiskey Cocktails by Brian Van Flandern*  
glenmorangie quinta ruban, massenez poire williams,  
cane sugar syrup, fee brothers aztec chocolate bitters

### NYC COSMOPOLITAN 28

ketel one vodka citron, cointreau, lime juice,  
sugar syrup, cranberry juice

### HOUSE TONIC WITH GIN 25

tanqueray no. ten gin, fresh lime juice, sugar syrup,  
sparkling water, raw peruvian quinine powder

### ORSON WELLES NEGRONI 25

tanqueray ten gin, carpano antica sweet vermouth, campari

### TOMMY'S MARGARITA 25

don julio blanco tequila, fresh lime juice, agave nectar

### HEMINGWAY DAIQUIRI 25

*Created for Ernest Hemmingway at El Floridita Bar in  
Havana, Cuba*

the real mccoys white rum, maraschino liqueur,  
fresh grapefruit juice, sugar syrup, fresh lime juice, cherry juice

### GATSBY MINT JULEP 25

four roses bourbon, fresh lime juice,  
cane sugar syrup, mint, hennessy vsop cognac float

### WINTER SCOTCH OLD FASHION 28

dalmore 12 year, orange slice, maraschino cherry,  
the des amants syrup, baked apple bitters

### LECHE DOLCE (TO SHARE) 66

*A Sky Masterson Favorite*

bacardi light rum, zacapa 23 rum,  
fresh coconut water, whole milk, cane sugar syrup

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# Wines by the Glass

## CHAMPAGNE

- NV Laurent-Perrier **Brut** 30/150  
Tours-sur-Marne, France
- NV Veuve Clicquot **Brut** 32/150  
Reims, France
- NV Nicolas Feuillatte **Brut** 25/125  
Épernay, France
- NV Mœt & Chandon **Brut Impérial Rosé** 39/195  
Épernay, France
- NV Billecart-Salmon **Rosé** 49/250  
Mareuil-sur-Ay, France
- NV Krug **Grande Cuvée** 70/180  
Reims, France (375 ml)
- NV Ruinart **Blanc de Blancs** 45/95  
Reims, France

## WHITE

- Tolloy **Pinot Grigio** 18/70  
Alto Adige, Italy 2017
- Jean-Paul Picard **Sancerre** 21/75  
Loire Valley, France 2017
- Allan Scott **Sauvignon Blanc** 19/72  
Marlborough, New Zealand 2017
- Zilliken 'Butterfly' **Riesling** 18/70  
Saar, Germany 2016
- Giles Morat **Pouilly Fuissé** 26/95  
Burgundy, France 2016
- Artesa **Chardonnay** 19/74  
Carneros, Napa Valley, California 2015
- Cakebread **Chardonnay** 39/155  
Napa Valley, California 2016

## ROSÉ

- Domaine Sainte Marie Vie Vité 18/72  
Provence, France 2017

## RED

- Au Bon Climat **Pinot Noir** 23/80  
Santa Barbara County, California 2016
- Castello di Bossi **Chianti Classico** 19/70  
Tuscany, Italy 2015
- La Rioja Alta 'Vina Alberdi' **Rioja Reserva** 19/70  
Spain 2011
- Terrazas de Los Andes **Malbec Reserva** 19/76  
Mendoza, Argentina 2016
- Seven Falls Winery **Merlot** 17/70  
Wahluke Slope, Washington 2013
- Chappellet Mountain Cuvée **Bordeaux Blend** 26/95  
Napa Valley, California 2016
- Château Buena Vista **Cabernet Sauvignon** 29/120  
Napa Valley, California 2014
- Baron de Brane **Bordeaux Blend** 32/140  
Second Label of Château Brane-Cantenac, Second Growth  
Margaux, Bordeaux 2014

VINTAGES SUBJECT TO CHANGE & AVAILABILITY

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# *Spirits & Liqueurs*

## VODKA

- Belvedere, Poland 20
- Grey Goose, France 20
- Hanger One, California 19
- Ketel One, Holland 19
- Stoli Elit, Russia 27
- Tito's, Texas 19

## GIN

- Bombay Sapphire, England 19
- Hendricks, Scotland 24
- Monkey 47, Germany 30
- Nolet's, Holland 25
- Plymouth, England 19
- Tanqueray, Scotland 18
- Tanqueray 10, Scotland 22

## TEQUILA

- Clase Azul Plata 45
- Clase Azul Reposado 55
- Don Julio Blanco 22
- Don Julio Reposado 26
- Don Julio 1942 55
- Patron Silver 22
- Patron Reposado 25
- Patron Anejo 28

## RUM

- Bacardi Silver, Puerto Rico 18
- Bacardi 8 Year, Puerto Rico 20
- Flor de Cana 25 Year, Nicaragua 55
- Ron Zacapa XO, Guatemala 45

## COGNAC

- Hennessy VSOP 22
- Hennessy XO 75
- Paul Giraud Grande Champagne Tres Rare 65
- Remy Martin XO 65
- Remy Martin Louis XIII 325

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# *Whiskeys*

## SINGLE MALT SCOTCH

- The Balvenie 30 Year, Speyside 295
- Macallan 12 Year, Speyside 25
- Macallan 18 Year, Speyside 65
- Bowmore 25 Year, Islay 160
- Lagavulin 16 Year, Islay 35

## BLENDED SCOTCH

- Johnnie Walker King George V 200
- Johnnie Walker Blue Label 80
- Johnnie Walker Black Label 20
- Jameson Irish Whiskey 19
- Jameson 18 Year 65

## AMERICAN WHISKEY

- Basil Hayden's Bourbon 24
- Bulleit Bourbon 20
- Bulleit Rye 20
- Makers Mark Bourbon 20
- Whistle Pig Rye 10 Year 30
- Old Rip Van Winkle 10 Year 95
- Van Winkle Special Reserve 12 Year 195

# *Beer*

- Amstel Light, Holland 10
- Corona, Mexico 10
- Pilsner Urquel, Czech Republic 10
- Samuel Adams, Boston, Massachusetts 10
- Hitachino, Japan 18
- Chimay White "Cinq Cents", Belgium 19
- Chimay Red "Première", Belgium 19
- Samuel Smith IPA, England 15
- Samuel Smith Oatmeal Stout, England 15

## NON-ALCOHOLIC

- St. Pauli, Germany 10

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# *Soups & Salads*

LOBSTER BISQUE 19  
lobster crème quenelle, brioche crouton

FRENCH ONION SOUP 17  
braised beef short ribs,  
sherry, gruyère

CHICKEN CAESAR SALAD 29  
baby romaine, parmesan reggiano,  
herbed croutons

KALE AND QUINOA SALAD 26  
almond, dried cranberry, orange segments,  
honey-cinnamon vinaigrette

GREEK SALAD 24  
radishes, pepperoncini,  
marinated feta, red wine dressing

ADD CHICKEN 8

ADD SHRIMP 12

# *Seafood*

CAVIAR SERVICE  
tsar imperial ossetra  
205/ 20 grams

kaluga huso hybrid imperial  
295/20 grams

SEAFOOD PLATTER 68  
four oysters, three jumbo prawns,  
half hard-shell lobster,  
tuna tartare

CHILLED LOCAL OYSTERS  
cucumber-chili mignonette, cocktail sauce  
half dozen 18  
one dozen 36

PRAWN COCKTAIL 24  
four poached prawns, lemon zest, cocktail sauce

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# *Small Plates*

## LOCAL CHEESES 25

selection of farmstead cheeses,  
fresh honeycomb, raisins on the vine,  
marcona almonds, cranberry-walnut toast

## CRUDITÉS 16

tzatziki, green goddess dressing

## MEZZE PLATTER 23

muhamarra, hummus, moutabel,  
tzatziki, mixed olives, za'atar pita

## ARTISANAL CHARCUTERIE SELECTION 26

chef's selection, cornichon, olives, rustic toast

## AHI TUNA TARTARE 27

sesame vinaigrette, avocado, citrus blend greens,  
sesame-seaweed crackers

## SCAMPI SHRIMP AND CREAMY POLENTA 26

orange zest and cilantro mascarpone,  
scallion and parmesan corn crisp

## PLAZA LOBSTER ROLL 28

horseradish dressing, daikon sprouts, avocado

## TRIO OF MINI BURGERS 27

plaza custom blend, cheddar, bibb lettuce,  
tomatoes, pickle

## LAMB LOLLIPOPS

coriander-orange spiced, chimichurri  
three pieces 32 six pieces 58

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# Large Plates

## PAN SEARED SKUNA BAY SALMON 32

fresh mint pesto, mixed greens,  
crispy chickpea with ras al hanout,  
lemon vinaigrette

## PAN SEARED BRANZINO 36

fresh mint pesto, mixed greens,  
crispy chickpea with ras al hanout,  
lemon vinaigrette

## HERB ROASTED YOUNG CHICKEN 29

black grapes, watercress, black olive tapenade

## ROASTED TURKEY AND AVOCADO SANDWICH 24

bibb lettuce, applewood bacon, tomato, ciabatta

## RIGATONI BOLOGNESE 29

pecorino cheese

## THE PLAZA BURGER 27

plaza custom blend,  
choice of gruyère, blue, or cheddar,  
tzatziki sauce, bibb lettuce,  
oven-cured tomato,  
pickle, brioche bun, pommes frites

## CREEKSTONE 8oz FILET MIGNON 52

gremolata butter, watercress, crispy shallots,  
lemon vinaigrette

52

## DRY AGED 14oz

## NEW YORK STRIP STEAK 72

gremolata butter, watercress, crispy shallots,  
lemon vinaigrette

## WAGYU 10oz STRIP STEAK 130

american wagyu beef, watercress, crispy shallots,  
lemon vinaigrette

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# *Accompaniments*

## SIMPLE 8

yukon gold mashed potatoes

pomme frites

field green salad

## SEASONAL 10

roasted baby rainbow carrots

roasted confetti potatoes

sautéed asparagus,  
freshly grated parmesan cheese

sautéed spinach,  
blistered baby heirloom tomatoes

sautéed wild mushrooms, black truffle butter

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# Sweets

## NEW YORK CHEESECAKE - TO SHARE 31

graham cracker brown butter crust, meyer lemon curd,  
huckleberry compote, crème fraîche

VANILLA LADY M CRÊPE CAKE 18  
chocolate sauce, seasonal berries, micro citrus blend

MANJARI AND PASSION FRUIT  
CHOCOLATE CREMEUX 18  
mango and passion fruit sorbet,  
pistachio biscuit cake, passion fruit pearls

MILK AND COOKIES CUSTARD 18  
brown butter chocolate chip cookies, orange caramel sauce,  
crème caramel custard, milk chocolate lid

CHOCOLATE SALTED PEANUT AND  
CARMEL SABLE 18  
vanilla sable, dark chocolate ganache, salted caramel,  
roasted peanuts, tahitian vanilla ice cream, passion fruit curd

WARM CARAMELIZED APPLE 18  
brown butter and apple ice cream,  
granny smith apple cider coulis, ginger bread cake

VANILLA AND PEAR DROP 18  
pear & grey goose la vanille semi-freddo,  
pear and vanilla candy, lemongrass and pear jelly,  
poached pear, cajeta caramel cause

## HOME ALONE SUNDAE 300

*Fulfill your Kevin McAllister cherry wishes and  
chocolate dreams with a  
Home Alone 2 inspired ice cream feast...*

'heaps' of ice cream,  
topped with whipped vanilla cream,

rainbow sprinkles, m&m's, cherries,  
crunchy chocolate pearls,  
fruit sauce, caramel sauce, chocolate sauce

## ICE CREAM AND SORBET 15

ICE CREAM  
chocolate and caramel sea salt  
brown butter and apple  
pistachio  
tahitian vanilla

SORBET  
passion fruit and mango  
blood orange and cinnamon  
apple and ginger

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# *Le Palais des Thés Loose Leaf Tea*

## *Black Teas*

BIG BEN BREAKFAST TEA 11  
a wonderful english breakfast blend of  
black teas from Yunnan, China and Assam, India

MARGARET'S HOPE 11  
a fruity summer flush darjeeling tea with a  
great character

## *Green Teas*

THÉ DU HAMMAM 11  
a fruity blend of green tea, rose petals,  
green dates, berries

JASMINE PEARLS 19  
the finest & rarest of jasmine teas, rolled by hand

## *Rooibus Teas & Infusions*

ROOIBOS DES VAHINÉS 11  
a delicious rooibos sprinkled with pieces of  
vanilla pods and almonds

TROPICAL GARDEN 11  
a fruity infusion with pieces of mango,  
pineapple, papaya and peach

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