Soups & Salads

LOBSTER BISQUE 27
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

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 28
selection of farmstead cheeses, fresh honeycomb, raisins on the vine, marcona almonds, cranberry-walnut toast

ARTISANAL CHARCUTERIE 26
chef’s selection of meats, cornichon, olives, rustic toast

AHI TUNA TARTARE 27
avocado, citrus blend greens, sesame vinaigrette, sesame-seaweed crackers

PLAZA LOBSTER ROLL 28
horseradish dressing, daikon sprouts, avocado

SHRIMP SCAMPI AND CREAMY POLENTA 26
orange zest and cilantro mascarpone, scallion and parmesan corn crisp

TRIO OF MINI BURGERS 27
plaza custom blend, cheddar, bibb lettuce, tomatoes, pickle

CRUDITÉS 16
tzatziki, green goddess dressing

MEZZE PLATTER 23
muhamarra, hummus, moutabel, tzatziki, mixed olives, za’atar pita

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

**SPRING CHICKEN** 29
- french cut chicken, mash potatoes,
- sautéed asparagus, truffle au jus

**ROASTED TURKEY AND AVOCADO SANDWICH** 24
- applewood bacon, tomato, bibb lettuce, ciabatta

**WAGYU 10 oz STRIP STEAK** 140
- KOW american wagyu beef,
- watercress, crispy shallots, lemon vinaigrette

**RIGATONI BOLOGNESE** 32
- pecorino cheese

**THE PLAZA BURGER** 29
- plaza custom blend,
- choice of gruyère, blue, or cheddar,
- tzatziki sauce, bibb lettuce,
- oven-cured tomato,
- pickle, brioche bun, pommes frites

**CREEKSTONE 8 oz FILET MIGNON** 52
- gremolata butter, watercress,
- crispy shallots, lemon vinaigrette

**DRY AGED 14 oz NEW YORK STRIP STEAK** 72
- gremolata butter, watercress, crispy shallots,
- lemon vinaigrette

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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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NEW YORK CHEESECAKE - TO SHARE
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

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

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

CHOCOLATE SALTED PEANUT AND CARAMEL 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 and vanilla candy, lemongrass and pear jelly, poached pear, cajeta caramel cause

ICE CREAM AND SORBET 15

ICE CREAM
chocolate and caramel sea salt
brown butter and apple
pistachios
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 and rarest of jasmine teas, rolled by hand

Rooibus Teas & Infusions

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

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

White Tea

SILVER NEEDLE 19
unique and spectacular white tea made of silvery buds

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FEATURED COCKTAILS OF THE MONTH

The Palm Court is proud to feature two cocktails handcrafted by our bartenders using the unique flavors of our Palais des Thés loose leaf teas. We have expertly blended the delicate flavor of each tea with seasonal ingredients and spirits.

WINTER SCOTCH OLD FASHION 28
Dalmore 12 year, orange slice, maraschino cherry, thé des amants syrup, baked apple bitters

THE OOLONG EXPRESS 26
Bacardi 8 year rum, fresh lemon juice, lavender oolong tea syrup, licor 43

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, fever tree club soda, raw peruian quinine powder

ORSO 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 DAIRQUIRI 25
Created for Ernest Hemmingway at El Floridita Bar in Havana, Cuba
Bacardi rum, maraschino liqueur, sugar syrup, fresh grapefruit juice, fresh lime juice, cherry juice

GATSBY MINT JULEP 25
Four roses bourbon, fresh lime juice, cane sugar syrup, mint, hennessy vsop cognac float

LECHE DOLCE (TO SHARE) 66
A Sky Masterson Favorite
Bacardi light rum, zacapa 23 rum, fresh coconut water, whole milk, cane sugar syrup
<table>
<thead>
<tr>
<th>Wines by the Glass</th>
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<tbody>
<tr>
<td><strong>CHAMPAGNE</strong></td>
</tr>
<tr>
<td>NV Laurent-Perrier <em>Brut</em> 32/160 Tours-sur-Marne, France</td>
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<tr>
<td>NV Veuve Clicquot <em>Brut</em> 32/160 Reims, France</td>
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<tr>
<td>NV Nicolas Feuillatte <em>Brut</em> 25/125 Épernay, France</td>
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<tr>
<td>NV Möet &amp; Chandon <em>Brut Impérial Rosé</em> 42/220 Épernay, France</td>
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<tr>
<td>NV Billecart-Salmon <em>Rosé</em> 49/125 Mareuil-sur-Ay, France</td>
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<tr>
<td>NV Krug <em>Grande Cuvée</em> 95/225 Reims, France (375 ml)</td>
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<tr>
<td>NV Ruinart <em>Blanc de Blancs</em> 49/125 Reims, France</td>
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</tbody>
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| **WHITE**            |
| Tolley *Pinot Grigio* 19/76 Alto Adige, Italy 2017 |
| Pascal Jolivet *Sancerre* 25/95 Loire Valley, France 2017 |
| Allan Scott *Sauvignon Blanc* 19/76 Marlborough, New Zealand 2017 |
| Von Schubert *Riesling Monopol* 19/76 Mosel, Germany 2016 |
| William Fevre *Chablis* 26/95 Burgundy, France 2017 |
| Jordan *Chardonnay* 27/110 Russian River Valley, California 2016 |
| Cakebread *Chardonnay* 36/145 Napa Valley, California 2017 |

| **ROSE**             |
| Domaine Sainte Marie Vie Vit 18/79 Provence, France 2017 |
| Château d’Esclans Whispering Angel 24/94 Provence, France 2018 |

| **RED**              |
| Evolution *Pinot Noir* 20/80 Willamette Valley, Oregon 2017 |
| Château de Santenay Clos Philipe le Hardi Monopole *Hautes Cotes de Beaune* 25/95 Burgundy, France 2016 |
| Terrazas de Los Andes *Malbec Reserva* 19/76 Mendoza, France 2016 |
| Il Bruciato Tenuta Guado Al Tasso *Super Tuscan* 28/130 Bolgheri DOC, Tuscany, Italy 2016 |
| Barons de Brane *Bordeaux Blend* 35/140 Second Label of Château Brane-Cantenac, Second Growth Margaux, Bordeaux 2014 |
| Chappellet Mountain Cavee *Bordeaux Blend* 26/95 Napa Valley, California 2016 |
| Decoy by Duckhorn *Cabernet Sauvignon* 21/85 Sonoma County, California 2016 |
| Newton Unfiltered *Cabernet Sauvignon* 35/140 Napa Valley, California 2015 |

*VINTAGES SUBJECT TO CHANGE & AVAILABILITY*
**Beer**

Amstel Light 10
Light Lager, Netherlands

Corona 10
Pale Lager, Mexico

Heineken 10
Pale Lager, Netherlands

Stella Artois 10
Belgian Pilsner, Belgium

Samuel Adams 10
Lager, Boston, Massachusetts

Hitachino 19
Belgian White Ale, Japan

Brooklyn Brewery East IPA 12
India Pale Ale, New York

Weihenstephaner Hefeweizen 12
German Wheat Beer, Germany

Ommegang Three Philosophers 18
Quadrupel and Belgian Kriek Blend, New York

Original Sins 12
Hard Cider, New York

St. Pauli 10
Non-Alcoholic Beer, Germany

**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

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<table>
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<th>Spirits &amp; Liqueurs</th>
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<tr>
<td><strong>Vodka</strong></td>
</tr>
<tr>
<td>Belvedere, Poland  20</td>
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<tr>
<td>Grey Goose, France 20</td>
</tr>
<tr>
<td>Hangar One, California 19</td>
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<tr>
<td>Ketel One, Holland 19</td>
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<tr>
<td>Stoli Elit, Russia 27</td>
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<td>Tito’s, Texas 19</td>
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<tr>
<th><strong>Gin</strong></th>
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<tr>
<td>Bombay Sapphire, England 19</td>
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<tr>
<td>Hendricks, Scotland 24</td>
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<tr>
<td>Monkey 47, Germany 30</td>
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<tr>
<td>Nolet’s, Holland 25</td>
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<tr>
<td>Plymouth, England 19</td>
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<tr>
<td>Tanqueray, Scotland 18</td>
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<td>Tanqueray 10, Scotland 22</td>
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<tr>
<th><strong>Tequila</strong></th>
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<tbody>
<tr>
<td>Clase Azul Plata 45</td>
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<tr>
<td>Clase Azul Reposado 55</td>
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<tr>
<td>Don Julio Blanco 22</td>
</tr>
<tr>
<td>Don Julio Reposado 26</td>
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<tr>
<td>Don Julio 1942 55</td>
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<tr>
<td>Patron Silver 22</td>
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<tr>
<td>Patron Reposado 25</td>
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<td>Patron Anejo 28</td>
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<tr>
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<tr>
<td>Bacardi Silver, Puerto Rico 18</td>
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<tr>
<td>Bacardi 8 Year, Puerto Rico 20</td>
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<tr>
<td>Flor de Cana 25 Year, Nicaragua 55</td>
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<tr>
<td>Ron Zacapa XO, Guatemala 45</td>
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<tr>
<th><strong>Cognac</strong></th>
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<tr>
<td>Hennessy VSOP 22</td>
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<tr>
<td>Hennessy XO 75</td>
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<tr>
<td>Paul Giraud Grande Champagne Tres Rare 65</td>
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<tr>
<td>Remy Martin XO 65</td>
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<tr>
<td>Remy Martin Louis XIII 925</td>
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