Welcome to The Palm Court at The Plaza Hotel. As The Plaza enters its 112th year, we would like to take this opportunity to acknowledge the rich history of this iconic New York landmark. Since 1907, The Plaza Hotel has hosted countless celebrities, presidents and foreign dignitaries. It has survived two World Wars, The Great Depression and perhaps most important to our cocktail menu, the devastating effects of Prohibition (1920-1933) when the U.S. government made it illegal to produce, distribute or drink alcohol.

As bartenders were forced to work in underground speakeasies, The Palm Court staff and management found alternative ways to accommodate their guests’ thirst. F. Scott Fitzgerald, who wrote many of his novels as a resident of The Plaza, was never for want of an alcoholic libation. In perhaps his best known work, The Great Gatsby, his fictitious character Jay Gatsby stays at The Plaza Hotel sipping Mint Juleps during the height of Prohibition.

In 1965, Victor Jules Bergeron, Jr. opened his famous Polynesian-themed restaurant Trader Vic’s in the basement of The Plaza. For thirty years, Trader Vic’s served these now classic recipes including the famous Mai Tai and Red Rum Swizzle. Our Chartreusian Velvet Sling and Leche Dolce play tribute to this special time shared at The Plaza.

We have created this tribute cocktail list to honor the amazing libations served here over the past century while simultaneously showcasing the current new golden age of the craft cocktail. We want to bring New Yorkers back to The Palm Court by appealing to locals and luminaries alike. As we open the latest chapter in The Plaza’s illustrious history, all of our cocktails use only the freshest ingredients and are individually balanced by the talented, passionate and dedicated bartending staff. So enjoy a cocktail at the new Palm Court, with its timeless feel, opulent atmosphere and impeccable service. Until our next cocktail together...

Cheers!

Brian Van Flandern,
Mixologist and Spirits Historian
Evening Fare

served Monday - Saturday 5:00pm to 10:45pm, Sunday 5:00pm to 10:00pm

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, pickles, rustic toast

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

PLAZA LOBSTER ROLL 28
horseradish dressing, daikon sprouts, avocado

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

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

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

Please inform your server of any allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

18% GRATUITY WILL BE APPLIED TO A CHECK FOR PARTIES OF 6 OR MORE

We invite you to join our online community at

Dine at The Plaza  @dineattheplaza @theplazahotel

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Twilight Tier

**THE FITZGERALD**

72 per tier

*Featuring a combined selection from our afternoon tea and evening small plates.*

**CRUDITÉ**
- green goddess dressing

**CHEESE GOUGÈRES**

**CITRUS MARINATED OLIVES**

**MINI BURGER**
- plaza custom blend, cheddar, bibb lettuce, tomatoes, pickle

**LOBSTER ROLL**
- horseradish dressing, daikon sprouts, avocado

**FOIE GRAS MOUSSE**
- black cherry jam, brioche crostini

**PORCINI MUSHROOM QUICHETTE**
- porcini oil, whipped cream cheese

**PEEKEY TOE CRAB**
- celery, avocado, lemon, sour cream, squid ink cornet

**CHIPS & DIP**
- yukon gold potatoes, chives, caviar cream

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**BEVERAGE PAIRING - 35 SUPPLEMENTAL**

one glass of louis roederer champagne and two tasting portions of cocktails as below

**NYC COSMOPOLITAN**
- ketel one vodka citron, cointreau, fresh lime juice, cane sugar syrup, cranberry juice

**THE OOLONG EXPRESS**
- bacardi 8 year rum, fresh lemon juice, lavender oolong tea syrup, licor 43

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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 OR 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**
cocktail sauce, cucumber-chili mignonette
half dozen 18
one dozen 36

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

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[Dine at The Plaza](#)  [Dine at The Plaza](#)
Large Plates

PAN SEARED SKUNA BAY SALMON 32
fresh mint pesto, mixed greens, crispy chickpea with ras al hanout, lemon vinaigrette

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

SPRING CHICKEN 29
french cut chicken breast, sautéed asparagus, mashed potatoes, truffle au jus

RIGATONI BOLOGNESE 32
pecorino cheese

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

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

Accompaniments

SIMPLE &
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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Evening Sweets

NEW YORK CHEESECAKE - TO SHARE 34
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 grey goose la vanille semi-freddo, pear and vanilla candy, lemongrass and pear jelly, poached pear, cajeta caramel 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 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

Le Palais des Thés 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

Le Palais des Thés 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

Non-Alcoholic Drinks

VIRGIN MINT JULEP 11
fresh lime juice, simple syrup, g.u.s. dry cola, fresh muddled mint

ELOISE ROOTBEER FLOAT 13
boylans rootbeer, vanilla ice cream

Eloise is always leaving her shoes at the Palm Court. She kicks them off when she has a house-made root-beer float; her favorite drink. She thinks they are “rawther marvelous”!

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CHARTREUSIAN VELVET SLING serves two 70
Modern Tribute to Trader Vic Served in a Fresh Hawaiian Pineapple
Designed to be shared

plymouth gin, v.c.p. yellow chartreuse, velvet falernum, fresh pineapple juice, fresh lime juice, cane sugar syrup, fresh muddled rosemary

LECHE DOLCE serves two 66
A Sky Masterson Favorite Served in a Fresh Coconut
Designed to be shared

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

Vintage Cocktails

BLUE BLOOD-AND-SAND 75
Named after the 1922 silent film starring Rudolph Valentino, this is one of the few cocktails featuring blended Scotch whisky.
This upscale version is not just for Blue Bloods however; in deference to New York’s social elite.

johnnie walker blue label, cherry heering liqueur
carpano antica sweet vermouth
sugar syrup, fresh blood orange purée

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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

UNENCUMBERED 27
hendricks gin, fresh english cucumber juice, fresh lime juice, cane sugar syrup, moscato d’asti

BLACK CHERRY BITTERED SLING 25
four roses bourbon, fresh lime juice, cane sugar syrup, boylans black cherry soda, fee bros. cherry bitters

Martinis, Shaken or Stirred

Vesper Martini (Vodka & Gin) 22

Dirty Martini (Vodka) 22

Gibson Martini (Gin) 22

Manhattan (Bourbon or Rye) 22

Rob Roy (Blended Scotch) 22

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Plaza Classics

NYC COSMOPOLITAN 28
ketel one vodka citron, cointreau, lime juice
cane sugar syrup, cranberry juice

THE PLAZA SUITE 25
Winner of Hip Sip Battle of the Modern Bartender Competition
boodles gin, italicus rosolio di bergamotto,
aztec chocolate bitters, fresh rosemary sprig

HOUSE TONIC WITH GIN 25
tanqueray no. ten gin, fresh lime juice, cane sugar syrup,
fever tree club soda, raw peruvian quinine powder

ORSON WELLES NEGRONI 25
tanqueray no. 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 Hemingway at El Floridita Bar in Havana, Cuba
bacardi rum, maraschino liqueur
fresh grapefruit juice, cane sugar syrup
fresh lime juice, cherry juice

GATSBY MINT JULEP 25
The Great Gatsby’s libation of choice here at The Plaza
four roses bourbon, fresh lime juice, cane sugar syrup, fresh mint,
hennessy vsop cognac float

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Wines by the Glass

CHAMPAGNE & SPARKLING

NV Krug **Grande Cuvée** 95/225
Reims, France (375ml)

NV Veuve Clicquot **Brut** 32/160
Reims, France

NV Möet & Chandon **Brut Impérial** 29/145
Épernay, France

NV Nicolas Feuillatte **Brut** 25/125
Épernay, France

NV Laurent-Perrier **Brut** 32/160
Tours-sur-Marne, France

Louis Roederer **Brut** 32/160
Champagne, France

NV Ruinart **Blanc de Blancs** 49/125
Reims, France 375ml

NV Billecart-Salmon **Rosé** 49/250
Mareuil-sur-Ay, France

NV Möet & Chandon **Brut Impérial Rosé** 42/220
Épernay, France

NV Veuve Clicquot **Brut Rosé** 39/195
Reims, France

NV Möet & Chandon **Brut Impérial Rosé** 42/220
Épernay, France

NV Veuve Clicquot **Brut Rosé** 39/195
Reims, France

NV Billecart-Salmon **Rosé** 49/250
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NV Möet & Chandon **Brut Impérial Rosé** 42/220
Épernay, France

NV Veuve Clicquot **Brut Rosé** 39/195
Reims, France

**CHAMPAGNE & SPARKLING WHITE**

Tolloy **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 2018

Von Schubert Maximin Grunhaus **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

VINTAGES SUBJECT TO CHANGE AND AVAILABILITY

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Wines by the Glass

RED

Evolution **Pinot Noir** 20/80
Willamette Valley, Oregon 2017

Baron de Brane **Bordeaux Blend** 35/140
*Second Label of Château Brane-Cantenac, Second Growth*
Margaux, Bordeaux 2012

Chateau de Santenay Clos Philippe le Hardi Monopole
**Hautes Cotes de Beaune** 25/95
Burgundy, France 2016

Chappellet Mountain Cuvee **Bordeaux Blend** 26/95
Napa Valley, California 2016

Terrazas de Los Andes **Malbec Reserva** 19/76
Mendoza, Argentina 2016

Decoy by Duckhorn **Cabernet Sauvignon** 21/85
Sonoma County, California 2016

Il Bruciat o Tenuta Guado Al Tasso **Super Tuscan** 28/110
Bolgheri DOC, Tuscany, Italy 2016

Newton Unfiltered **Cabernet Sauvignon** 35/140
Napa Valley, California 2015

ROSE

Domaine Sainte Marie Vie Vité 19/76
Provence, France 2017

Chateau d’Esclans Whispering Angel 24/94
Provence, France 2018

AFTER

Michele Chiarlo Nivole **Moscato d'Asti** 19/48
Piedmont, Italy 2016 - 375ml

Château Coutet 35/220
*Sauternes First Growth*
Barsac, France 2012

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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

Weihenstephan 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
## Spirits & Liqueurs

### SINGLE MALT SCOTCH WHISKY

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Region</th>
<th>Age</th>
<th>Price</th>
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<td>Western Lowlands</td>
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<td>Macallan 12 year</td>
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<td>Laphroaig 10 year</td>
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### BLENDED SCOTCH

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<td>Chivas Regal 12yr</td>
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<td>The Famous Grouse</td>
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<td>Johnnie Walker Black Label</td>
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<td>Johnnie Walker Green Label</td>
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<td>Johnnie Walker Blue Label</td>
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### KENTUCKY BOURBON WHISKEY

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<td>Angel's Envy</td>
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<td>Bakers</td>
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<td>Basil Hayden's</td>
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<tr>
<td>Blanton's Single Barrel</td>
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<tr>
<td>Bulleit Straight</td>
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<tr>
<td>Makers Mark</td>
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<tr>
<td>Michter's Small Batch</td>
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<tr>
<td>Wild Turkey Rare Breed</td>
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<td>Woodford Reserve</td>
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<td>Colonel EH Taylor Small Batch</td>
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<tr>
<td>Old Rip Van Winkle 10 Year</td>
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<td>Van Winkle Special Reserve 12 Year</td>
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<td>Wild Turkey 101 Rye</td>
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<tr>
<td>Whistle Pig Rye 10 Year</td>
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### TENNESSEE WHISKEY

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<td>Jack Daniel's Single Barrel</td>
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</table>

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## Spirits & Liqueurs

### Canadian Whiskey
- Crown Royal

### Irish Whiskey
- Bushmill's
- Bushmill's 16 Year
- Green Spot
- Jameson
- Jameson Black Barrel
- Jameson 18 Year
- Redbreast

### Japanese Whiskey
- Yamazaki 12 Year

### Vodka
- Absolut Elix, *Sweden* 22
- Belvedere, *Poland* 20
- Grey Goose, *France* 20
- Hanger One, *California* 19
- Ketel One, *Holland* 19
- Stoli Elit, *Russia* 27
- Tito’s, *Texas* 19

### Gin
- Aviation, *Portland, Oregon* 19
- Bombay Sapphire, *England* 19
- Boodles, *England* 18
- Hendricks, *Scotland* 24
- Monkey 47, *Germany* 30
- Nolet’s, *Holland* 25
- Plymouth, *England* 19
- Sipsmith, *England* 26
- 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 Anejo 31
- Don Julio 1942 55
- Patron Silver 22
- Patron Reposado 25
- Patron Anejo 28

### Mezcal
- Del Maguey Pechuga 65
- Del Maguey Tobola 40

### Rum
- Bacardi Silver, *Puerto Rico* 18
- Bacardi 8 Year, *Puerto Rico* 20
- Flor de Cana 25 Year, *Nicaragua* 55
- Mount Gay XO, *Barbados* 28
- The Real McCoy Rum 3 Year, *Barbados* 18
- The Real McCoy Rum 12 Year, *Barbados* 25
- Rhum Clément VSOP, *Martinique* 22
- Ron Zacapa Centenario 23 Year, *Guatemala* 24
- Ron Zacapa XO, *Guatemala* 45

### Pisco
- Pisco 100 18

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## Spirits & Liqueurs

### Cordial
- 43 Licor
- Bailey's Irish Cream
- Frangelico
- Kahlua
- Lejay Cassis
- Molinari Caffe
- Sambuca Romana
- St. Germain

### Vermouth
- Carpano Antica Formula 1786 18
- Lillet Aperitif Blanc 18

### Amaro
- Amaro Nonino 25
- Aperol Aperitivo 18
- Campari 18
- Cynar 18
- Fernet Branca 18

### Brandy and Armagnac
- Poire Williams, G.E. Massenez 25
- Calvados Caquerel Fine 20
- Larressingle VSOP Armagnac 24
- Château de Lacquy VSOP Bas-Armagnac 28

### Port
- Fonseca Bin 27 18
- Graham's 10 Year 22
- Graham's 20 Year 30
- Graham's Vingate 1983 55
- Sandeman Tawny Port 18
- Sandeman Ruby Port 18
- Cossart Gordon Madeira Bual 10 Year 18
- Lustau Palo Cortado Peninsula Sherry 18

### Cognac
- Camus, Extra Élegance 95
- Camus, Family Legacy 295
- Courvoisier XO 65
- Frapin XO 48
- Hennessy VSOP 22
- Hennessy XO 75
- Paul Giraud Grande Champagne Tres Rare 65
- Remy Martin 1738 32
- Remy Martin XO 65
- Remy Martin Louis XIII 325

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