The PALM COURT

Beverages

FRESHLY SQUEEZED JUICES 10
Orange, Grapefruit

ASSORTED JUICES 9
Acai, Pomegranate, Apple
Pineapple, Tomato

illy BREWED COFFEE 9
Regular and Decaffeinated

ESPRESSO, LATTE, CAPPUCCINO 9

ORGANIC LOOSE LEAF TEA 9

Brunch Cocktails

BLOODY MARY 21
Horseradish Infused Vodka,
Hearty Tomato Juice, Jumbo Shrimp

CUCUMBER KIWI G&T 23
Bombay Sapphire, Orange Agave Nectar,
Crushed Cucumber and Kiwi

BELLINI 23
Prosecco, White Peach Puree, Fresh Mint

STRAWBERRY CHAMPAGNE MOJITO 21
Bacardi Silver, Fresh Mint and Strawberries
Topped with Brut Champagne

The Plaza Continental Buffet

Selection of Freshly Baked Pastries, Seasonal Fresh Fruit, Yogurt
Berries, Cereal, Cured Meats and Cheeses,
White and Multi-Grain Rolls
Scrambled Heirloom Eggs, Bacon, Roasted Potatoes
A Choice of Juice and illy Coffee or Organic Loose Leaf Tea

Appetizers, Soups and Salads

SEASONAL FRUIT PLATE 18
Fresh Mint

RUBY RED GRAPEFRUIT 12
Fresh Mint

SEASONAL BERRIES 16
Organic Yogurt

FRENCH ONION SOUP 16
Caramelized Onions, Sherry, Short Rib Broth

HEIRLOOM TOMATO & STRACCIATELLA 19
Stracciatella Mozzarella, Baby Romaine, White Balsamic, Cold Pressed Olive Oil

CHILLED LOCAL OYSTERS 21
House-made Cocktail Sauce, Apple-Cucumber Mignonette

JUMBO LUMP CRAB CAKES 26
Shaved Fennel Salad, Whole Grain Mustard Aïoli

The PALM COURT

Entrées

THE PLAZA OMELET 26
Hudson Valley Oak Smoked Salmon, Vermont Goat Cheese,
Baby Spinach

GREEN MARKET EGG WHITE FRITTATA 25
Fingerling Potatoes, Leeks, Market Mushrooms, Gruyere, Arugula

CLASSIC EGGS BENEDICT 24
Organic Poached Eggs, Canadian Bacon, English Muffin, Hollandaise

BUTTERMILK PANCAKES 22
Plain or Blueberry, Organic Vermont Maple Syrup

CAESAR SALAD 21
Baby Romaine, Parmesan Reggiano, Herbed Croutons
Roasted Natural Chicken 29

LOBSTER SALAD 36
Pound and a Half Lobster, Shaved Celery, Green Apple, Artichoke,
Roasted Beets, Butternut-Cider and Yogurt Dressings

GRILLED BRANZINO 32
Watercress Salad, Pickled Honshimeji Mushrooms, Lemon

SKUNA BAY SALMON 34
Sustainably Raised, Pressed Cucumber and Date Salad, Walnuts,
Shaved Fennel, Pickled Onion and Grain Mustard Aioli

ROASTED TURKEY & AVOCADO CLUB 22
Bibb Lettuce, Neuske's Bacon, Tomato, Sourdough

PALM COURT BURGER 24
Plaza Custom Blend, Choice of Gruyère, Blue or Cheddar
Tzatziki Sauce, Bibb Lettuce, Tomatoes, Pickle, House-made Fries

PASTA BOLOGNESE 28
Paccheri Pasta, Fennel Sausage & Short Rib Ragu, Pesto Crumbs, Pecorino

DRY AGED 14 OZ NEW YORK STRIP STEAK 46
Angus Beef, Roasted Shallots, Watercress Salad

ROASTED ½ NATURAL CHICKEN 29
Lemon and Watercress Crust

As part of The Plaza's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is *prepared* without artificial trans fat.

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.