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
Organic Eggs, Bacon, Roasted Potatoes

35

Appetizers, Soups and Salads

SEASONAL FRUIT PLATE 18
Fresh Mint

RUBY RED GRAPEFRUIT OR PAPAYA 12
Fresh Mint

MIXED BERRIES 16
Greek 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

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

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Entrées

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

GREEN MARKET EGG WHITE FRITTATA 25
Asparagus, Spring Pea, Market Mushrooms

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

BUTTERMILK PANCAKES 22
Plain, Blueberry or Nutella-Banana, Organic Vermont Maple Syrup

MARKET VEGETABLE QUICHE 22
Grilled Zucchini, Market Mushrooms, Spinach, Escarole Salad, Shallot - Lemon Vinaigrette

LOBSTER & WAFFLES 30
Whole Poached Maine Lobster,
Savory Onion Waffle, American Caviar

CAESAR SALAD 17
Baby Romaine, Parmesan Reggiano, Herbed Croutons
Roasted Natural Chicken 26

SEAFOOD COBB SALAD 29
Maine Lobster, Poached Shrimp, Egg, Applewood Bacon, Avocado, Blue Cheese

PAN SEARED BRANZINO 30
Arugula Salad, Honshimeji Mushrooms, Grilled Lemon

ROASTED SCOTTISH SALMON 28
Spaghetti Squash, Satur Farms Spinach, Whole Grain Medley, Lemon Herb Emulsion

ROASTED TURKEY & AVOCADO CLUB 22
Bibb Lettuce, Applewood 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 27
Paccheri Pasta, Fennel Sausage & Short Rib Ragu, Pesto Crumbs, Pecorino

DRY AGED 14 OZ NEW YORK STRIP STEAK 42
Creekstone Angus Beef, Roasted Shallots, Watercress Salad

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.