



*The Champagne
Bar*

SPECIALTY COFFEES AND TEA

CAFFE FILTRO
illy Brewed
\$11

THE PLAZA TEA SELECTION
Choose between Black, Herbal and Green
\$9

ESPRESSO
The essence of Coffee
Single \$7 / Double \$10

CAPPUCCINO
Gently blended with Milk Foam
\$10

CAFFE LATTE
Partnered with Steamed Milk
\$10

MOCHA
Dark Chocolate
\$10

The Plaza, like no other place in New York City, is a place of historical celebrations. Always present at these celebrations was fine champagne to honor the occasion.

At Truman Capote's *Black and White Ball*, he celebrated his literary success with a guest list of 540 people, which included the likes of Oscar de la Renta, Sammy Davis Jr., Vivian Leigh, and the Duke and Duchess of Windsor. The fête became known as "The Party of the Century"; 400 bottles of vintage Taittinger bubbly were enjoyed.



THE CHAMPAGNE BAR COCKTAILS

Imperial Plaza

The Champagne Bar's signature cocktail utilizes the distinctive complexity of Blume Marillen apricot eaux-de-vie balanced with the rich notes of our own home-made clover honey syrup and freshly squeezed lemon juice, charged with a touch of brut champagne.

26

Bellini

It was the signature pink hues found in the works of Venetian painter Giovanni Bellini that inspired one Giuseppe Cipriani to name what may be the definitive international sparkler back in 1945. Fresh white peach puree combined with sparkling wine, finished with a fresh mint leaf.

23

French 75

As the story goes; during WW I some American soldiers stumbled upon a stash of gin and champagne while marching through the French countryside. Not being able to satisfy their craving for a proper Tom Collins due to a lack of club soda, they used the champagne in its place and the French 75 was born. The Champagne Bar uses Plymouth gin shaken with freshly squeezed lemon juice, topped with brut champagne to create this classic cocktail.

23

Classic Champagne Cocktail

Step back into the 19th century and enjoy this classic combination of Brut Champagne sweetened with a Comptoir du Sud sugar cube and a dash of Angostura bitters for flavor with a lemon twist for style.

23

5th Avenue Star

Add some spice to your day with this pomegranate cocktail that mixes Captain Morgan spiced rum, Mulling spice infused pomegranate syrup and brut champagne and is then accented with lemon juice and finished with star anise.

23

Sweet Gem Caesar
Parmesan Reggiano, Crisp Olive Oil Crouton 17
Organic Chicken 22 / Jumbo Prawns 25

Seafood Cobb Salad 29
Maine Lobster, Laughing Bird Shrimp, Egg, Berkshire Bacon,
Avocado, Bleu Cheese

Prosciutto Mozzarella Panini 26
Fresh Italian Mozzarella, Prosciutto di San Daniele, Fresh Basil,
Roma Tomatoes

Roasted D'Artagnan Chicken Club 22
Tomato, Bacon and Arugula on Ciabatta

The Plaza Burger 22
Choice of Raclette, Gruyère, Bleu or Cheddar Cheese, Romaine
Lettuce, Tomatoes, Red Onion, Pickle

Beer-Braised BBQ Pulled Pork Sandwich 26
Fresh Salsa, Sliced Avocado, Pickled Red Onion

Artisanal Pasta 28
please select your pasta and sauce
Spaghetti, Penne, Organic Gluten-Free Fusilli
Traditional Marinara, Beef Bolognese, Alfredo & Peas
Organic Chicken 32 Prawns 36

DESSERTS

\$14

Mascarpone Cheesecake
Fresh Raspberries

Hazelnut Napoleon
Hazelnut Meringue, Milk Chocolate Chantilly

Glazed Chocolate and Caramel
Dark Chocolate Mousse and Caramel Custard

Key Lime Pie
Meringue, Graham Cracker Crust and Berry Compote

Ice Cream or Sorbet
Choice of Three Flavors



THE CHAMPAGNE BAR MENU

Caviar Service
Royal Siberian Sturgeon 135/ounce
Private Reserve American Ossetra 285/ounce

Jumbo Shrimp Cocktail 20
Marinated in Virgin Olive Oil and Fresh Herbs,
Traditional Cocktail Sauce

Pine Island Oysters Rockefeller 18
Satur Farms Spinach, Artichokes, Pernod Pastis

Charcuterie Board 26
Prosciutto, Rosette de Lyon, Bresaola
Mustard, Grilled Country Bread

Artisanal Cheese 22
Selection of Hard and Soft Cow, Sheep and Goat Cheeses
Grilled Cranberry Walnut Bread, Fig Jelly, Olives, Marcona Almonds

Chips & Dips 18
House Made Potato Chips, Maine Peekytoe Crab & Truffle,
Curried Eggplant, Avocado

Steak Tartare 20
Quail Egg, Truffle Frisee Salad

Crispy Lobster and Goat Cheese Roll 22
Chipotle Aioli and Avocado Salad

Jumbo Lump Crab Cake 26
Grilled Melon Salad, Whole-Grain Mustard Aioli

Quesadilla 18
Queso Fresco, Avocado, Chipotle Crema
Maine Lobster 28 Organic Grilled Chicken 26


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French Onion Soup 14
Gruyère

Lobster Bisque 16
Brandy and Chive

Soup of the Day 14

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, The Plaza Lifestyle Cuisine dishes contribute to optimal health and wellness.

CHAMPAGNE & SPARKLING WINE

NV, Perrier-Jouët Grand Brut	\$30
NV, Brut Veuve Clicquot, Yellow Label	\$29
NV, Brut, Demoiselle, Tete De Cuvée	\$29
NV, Rose, Veuve Clicquot	\$29
MV, Krug Grand Cuvee	\$44
NV, Ruinart "Blanc de Blancs"	\$30
NV, Billecart-Salmon, Rose	\$36
NV, Prosecco, Stellina di Notte Italy	\$20
2007, Domaine Carneros, Taittinger Napa	\$20

WHITE WINE

	Glass / Bottle	
2009, Chardonnay, Pindar, Long Island, New York	\$16	\$62
2009, Chardonnay, Au Bon Climat, Santa Barbara	\$18	\$72
2009, Chardonnay, Cakebread Cellars, Napa	\$28	\$102
2009, Pinot Grigio, Tollo, Venezia	\$18	\$72
2010, Sauvignon Blanc, Kato, Marlborough	\$18	\$72
2010, Sancerre, Domaine Jean Paul Balland, Loire	\$18	\$60
2008, Riesling, Trimbach, Alsace	\$16	\$72

ROSE WINE

2009, Vie Vite, Domaine Sainte Marie, Provence	\$18	\$72
2009, Wolfner Estates, New York	\$16	\$62

RED WINE

2008, Pinot Noir, Row Eleven "Vinas 3", Napa	\$21	\$80
2010, Pinot Noir, Bridlewood, California	\$19	\$78
2007, Shiraz, St Hallet Faith, Barossa	\$18	\$72
2006, Merlot, Snoqualmie, Columbia Valley	\$18	\$72
2009, Syrah, Crozes Hermitage "Hauts du Fief," Rhone	\$19	\$75
2009, Zinfandel, Cline "Ancient Vines", Sonoma	\$18	\$72
2009, Cabernet Sauvignon, Amber Knolls, « 1975 » Ca	\$20	\$78
2007, Cabernet Sauvignon, Joseph Phelps, Napa	\$28	
2007, Bordeaux Blend, Newton Claret, Napa	\$21	\$80

SWEET WINE

2010, Moscato d'Asti « Vino dei Fratelli » Italy	16
2003, Royal Tokaji « 5 Puttonyos » Hungary	26
NV, Veuve Cliquot Demi-Sec	28



THE CHAMPAGNES

NON-VINTAGE CHAMPAGNE

Egly-Ouriet Brut Tradition	120
Lanson Black Label	90
Laurent Perrier Brut	130
Louis Roederer Brut Premier	130
Mumm de Cramant Grand Cru	160
Moët & Chandon Imperial	145
Taittinger Brut « La Française »	145
Veuve Clicquot Yellow Label	145

DEMI -SEC CHAMPAGNE

Veuve Clicquot Demi-Sec 375ml	80
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BRUT VINTAGE CHAMPAGNE

2002, Perrier Jouet Fleur De Champagne	500
1996, Dom Ruinart	320
2002, Cristal Louis Roederer	595
2003, Moët & Chandon, Brut, Grand Vintage	150

BLANC DE BLANCS

1998, Taittinger Comptes De Champagne	480
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ROSÉS

Moët & Chandon, Rosé Impérial	150
Laurent Perrier Brut	210
Perrier Jouet Blason	250
Taittinger Prestige Rose	140

GROWER-PRODUCERS

Grand Cru, Blanc de Blancs, Cuvée de Réserve, Pierre Peters	120
1999, Brut, René Geoffroy Vintage	625

SINGLE VINEYARD CUVÉES

1999, Brut, Phillipponat, Clos des Goisses	470
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TÊTE DE CUVÉES

1996, Gosset, Célébris	350
1998, Veuve Clicquot, La Grande Dame	460
1999, Moët & Chandon, Dom Pérignon	495
1995, Henriot, Cuvée Des Enchanteleurs	490

SPARKLING WINES

NV, Brut Rosé, Domaine Carneros	100
2002, Brut Vintage, Domaine Carneros La Reve	340
2006, Brut Vintage, Domaine Carneros,	90
NV, Prosecco, Stellina di Notte	80

LARGE FORMAT

1990, Veuve Clicquot, La Grande Dame	920
1996, Vintage Brut, Rosé, Dom Pérignon	1800

HALF BOTTLES

Ruinart « Blanc de Blancs »	60
Veuve Clicquot Rose	58
Grand Cuvee Krug	88

BEER SELECTION

DOMESTIC

Budweiser & Bud Light	\$10
Blue Point Toasted Lager, Sierra Nevada Porter, Samuel Adam's	\$11

IMPORTED

Amstel Light, Stella Artois, Heineken, Duvel, Guinness	\$12
Hitachino White Ale, Chimay Rouge	\$16
Corona	\$10
St. Pauli Girl (Non- Alcoholic)	\$10
Local 1 (750ml)	\$25