



THE PALM COURT

THE PLAZA

The Palm Court Classics

FEATURED COCKTAILS OF THE MONTH
For the month of October, The Palm Court is proud to feature two cocktails handcrafted by our bartenders using Grey Goose and Grey Goose La Vanille. The cocktails take inspiration from tastes of autumn with a touch of French elegance. Sit back, relax, and enjoy your drink!

LA BELLE CERISE
grey goose vodka, st germaine, fresh lemon juice,
bing cherry purée, prosecco
25

PARADIS DE LA VANILLE
grey goose la vanille vodka, rooibus vahines tea,
blume marillen apricot eau de vie,
cane sugar syrup
25

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

NYC COSMOPOLITAN
ketel one vodka citron, cointreau, lime juice,
sugar syrup, cranberry juice
25

HOUSE TONIC WITH GIN
tanqueray no. ten gin, fresh lime juice, sugar syrup,
sparkling water, raw peruvian quinine powder
25

HEMINGWAY DAIQUIRI
Created for Ernest Hemmingway at El Floridita Bar in Havana, Cuba
the real mccoys white rum, maraschino liqueur,
fresh grapefruit juice, sugar syrup, fresh lime juice, cherry juice
25

TOMMY'S MARGARITA
don julio blanco tequila, fresh lime juice, agave nectar
25

ORSON WELLES NEGRONI
tanqueray ten gin, carpano antica sweet vermouth, campari
25

LECHE DOLCE (FOR 2)
A Sky Masterson Favorite
bacardi light rum, zacapa 23 rum,
fresh coconut water, whole milk, cane sugar syrup
66

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Wines by the Glass

CHAMPAGNE

NV Laurent-Perrier **Brut**
Tours-sur-Marne, France
30 / 150

NV Veuve Clicquot **Brut**
Reims, France
32 / 150

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

NV Mœt & Chandon **Brut Impérial Rosé**
Épernay, France
39 / 195

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

NV Krug **Grande Cuvée**
Reims, France
70 / 180 (375 ml)

NV Ruinart **Blanc de Blancs**
Reims, France
45 / 95 (375 ml)

WHITE

Tolloy **Pinot Grigio**
Alto Adige, Italy 2017
18 / 70

Jean-Paul Picard **Sancerre**
Loire Valley, France 2017
21 / 75

Allan Scott **Sauvignon Blanc**
Marlborough, New Zealand 2017
19 / 72

Zilliken 'Butterfly' **Riesling**
Saar, Germany 2016
18 / 70

Giles Morat **Pouilly Fuissé**
Burgundy, France 2016
26 / 95

Artesa **Chardonnay**
Carneros, Napa Valley, California 2015
19 / 74

Cakebread **Chardonnay**,
Napa Valley, California 2016
39 / 155

ROSÉ

Domaine Sainte Marie Vie Vité
Provence, France 2017
18 / 72

RED

Au Bon Climat **Pinot Noir**
Santa Barbara County, California 2016
23 / 80

Castello di Bossi **Chianti Classico**
Tuscany, Italy 2015
19 / 70

La Rioja Alta 'Vina Alberdi' **Rioja Reserva**
Spain 2011
19 / 70

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

Seven Falls Winery **Merlot**
Wahluke Slope, Washington 2013
17 / 70

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

Château Buena Vista **Cabernet Sauvignon**
Napa Valley, California 2014
29 / 120

VINTAGES SUBJECT TO CHANGE & AVAILABILITY

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Spirits & Liqueurs

VODKA

- Belvedere, Poland 20
- Grey Goose, France 20
- Hanger One, California 19
- Ketel One, Holland 19
- Stoli Elit, Russia 27
- Tito's, Texas 19

GIN

- Bombay Sapphire, England 19
- Hendricks, Scotland 24
- Monkey 47, Germany 30
- Nolet's, Holland 25
- Plymouth, England 19
- 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 1942 55
- Patron Silver 22
- Patron Reposado 25
- Patron Anejo 28

RUM

- Bacardi Silver, Puerto Rico 18
- Bacardi 8 Year, Puerto Rico 20
- Flor de Cana 25 Year, Nicaragua 55
- Ron Zacapa XO, Guatemala 45

COGNAC

- Hennessy VSOP 22
- Hennessy XO 75
- Paul Giraud Grande Champagne Tres Rare 65
- Remy Martin XO 65
- Remy Martin Louis XIII 325

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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

- Bulleit Bourbon 20
Bouleit Rye 20
Makers Mark Bourbon 20
Whistle Pig Rye 10 Year 30
Thomas H. Handy Sazerac 60
Old Rip Van Winkle 10 Year 95
Van Winkle Special Reserve 12 Year 195

Beer

- Amstel Light, Holland
10
Corona, Mexico
10
Pilsner Urquel, Czech Republic
10
Samuel Adams, Boston, Massachusetts
10
Hitachino, Japan
18
Chimay White "Cinq Cents", Belgium
19
Chimay Red "Première", Belgium
19
Samuel Smith IPA, England
15
Samuel Smith Oatmeal Stout, England
15

NON-ALCOHOLIC

- St. Pauli, Germany
10

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Soups & Salads

LOBSTER BISQUE
lobster crème quenelle, brioche crouton

19

FRENCH ONION SOUP

braised beef short ribs,
sherry, gruyère

17

CHICKEN CAESAR SALAD

baby romaine, parmesan reggiano,
herbed croutons

29

KALE & QUINOA SALAD

almond, dried cranberry, orange segments,
honey-cinnamon vinaigrette

26

GREEK SALAD

radishes, pepperoncini,
marinated feta, red wine dressing

24

ADD CHICKEN

8

ADD SHRIMP

12

Seafood

CAVIAR SERVICE

tsar imperial ossetra

205/ 20 grams

kaluga huso hybrid imperial

295/20 grams

SEAFOOD PLATTER

four oysters, three jumbo prawns,
half hard-shell lobster,
tuna tartare

68

CHILLED LOCAL OYSTERS

cucumber-chili mignonette, cocktail sauce

half dozen 18

one dozen 36

PRAWN COCKTAIL

four poached prawns, lemon zest, cocktail sauce

24

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Small Plates

LOCAL CHEESES

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

25

CRUDITÉS

tzatziki, green goddess dressing

16

MEZZE PLATTER

muhamarra, hummus, moutabel,
tzatziki, mixed olives, za'atar pita

23

ARTISANAL SALUMI

chef's selection, cornichon, olives, rustic toast

26

AHI TUNA TARTARE

sesame vinaigrette, avocado, citrus blend greens,
sesame-seaweed crackers

27

SCAMPI SHRIMP & CREAMY POLENTA

orange zest & cilantro mascarpone,
scallion & parmesan corn crisp

26

PETITE LOBSTER ROLL

horseradish dressing, daikon sprouts, avocado

28

MINI BURGERS

plaza custom blend, cheddar, bibb lettuce,
tomatoes, pickle

27

LAMB LOLLIPOPS

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

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Large Plates

PAN SEARED SKUNA BAY SALMON

fresh mint pesto, mixed greens,
crispy chickpea with ras al hanout salad,
lemon vinaigrette

32

PAN SEARED BRANZINO

fresh mint pesto, mixed greens,
crispy chickpea with ras al hanout salad,
lemon vinaigrette

36

HERB ROASTED YOUNG CHICKEN

black grape, cress salad, black olive tapenade

29

ROASTED TURKEY & AVOCADO SANDWICH

bibb lettuce, applewood bacon, tomato, ciabatta

24

RIGATONI BOLOGNESE

pecorino cheese

29

THE PLAZA BURGER

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

27

8oz CREEKSTONE FILET MIGNON

gremolata butter, watercress crispy shallot salad,
lemon vinaigrette

52

DRY AGED 14oz NEW YORK STRIP STEAK

gremolata butter, watercress crispy shallot salad,
lemon vinaigrette

72

10oz WAGYU STRIP STEAK

american wagyu beef, watercress crispy shallot salad,
lemon vinaigrette

130

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Accompaniments

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

Sweets

NEW YORK CHEESECAKE - TO SHARE
graham cracker brown butter crust, meyer lemon curd,
huckleberry compote, crème fraîche

31

VANILLA LADY M CRÊPE CAKE
chocolate sauce, seasonal berries, micro citrus blend

18

MANJARI & PASSION FRUIT
CHOCOLATE CREMEUX
mango & passion fruit sorbet,
pistachio biscuit cake, passion fruit pearls

18

WARM CARAMELIZED APPLE
brown butter & apple ice cream,
granny smith apple cider coulis, ginger bread cake

18

VANILLA & PEAR DROP
pear & grey goose la vanille semi-freddo,
pear & vanilla candy, lemongrass & pear jelly,
poached pear, cajeta caramel cause

18

HOME ALONE SUNDAE

*Fulfill your Kevin McAllister cherry wishes &
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

300

ICE CREAM & SORBET

ICE CREAM

chocolate & caramel sea salt
brown butter & apple
pistachio
tahitian vanilla

SORBET

passion fruit & mango
blood orange & cinnamon
apple & ginger

15

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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 & 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 & rarest of jasmine teas, rolled by hand

Rooibus Teas & Infusions

ROOIBOS DES VAHINÉS 11
a delicious rooibos sprinkled with pieces of
vanilla pods & almonds

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

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