



THE PALM COURT

THE PLAZA

Champagne Tea

SANDWICHES & SAVORIES

herb-roasted prime rib
horseradish cream, watercress, brioche slider

foie gras mousse,
black cherry jam, brioche crostini

peekytoe crab,
celery, avocado, lemon, sour cream, squid ink cornet

porcini mushroom quichette,
porcini oil, whipped cream cheese

lobster roll,
daikon sprouts, buttered potato roll

caviar blini
daurenki caviar

SCONES

freshly baked warm seasonal scones,
double devonshire cream, lemon curd, preserves

PASTRIES & SWEETS

mont blanc sablé, chestnut vermicelli, huckleberry compote, vanilla cream

carmalized pineapple, coconut rum chouquette, coconut cake daquoise

lemon and poppyseed cake, preserved lemon, earl grey tea and bergamot ganache

dark chocolate kugelophf, dark chocolate and cognac ganache

mandarin orange chocolate and pain d'épice éclair

fresh seasonal fruit tart

tonka bean and banana gold macaron

WITH A GLASS OF

NV VEUVE CLICQUOT BRUT CHAMPAGNE

or

NV MOËT & CHANDON BRUT ROSÉ IMPÉRIAL CHAMPAGNE

109 PER PERSON

WITH A GLASS OF KRUG GRANDE CUVÉE CHAMPAGNE

129 PER PERSON

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

Mother's Day Tea

SANDWICHES & SAVORIES

smoked salmon, pumpernickel,
chive whipped cream cheese, dill

organic deviled egg salad,
dill pickle relish, white bread

oven-roasted turkey,
granny smith cream cheese, sourdough bread

english cucumber,
minted goat cheese green goddess, rye bread

smoky mountain country ham,
comte cheese, spicy mustard, pretzel ficelle

herb-roasted prime rib
horseradish cream, watercress, brioche slider

SCONES

freshly baked warm seasonal scones,
double devonshire cream, lemon curd, preserves

PASTRIES & SWEETS

pâte de fruit infused with hibiscus and berry, edible flowers dipped in hibiscus sugar

grapefruit and campari macaron

yellow poppyseed cake, meyer lemon cream, yellow viola flower, candied lemon

dark chocolate and cherry baileys mousse, crispy chocolate biscuit shell

coconut cake, raspberry rose gelee, white chocolate mousse, lychee bavarian cream

black currant pastry cream, violet liqueur and crème de cassis, crystalized violet petals

dark cocoa sable, goat's milk caramel, dark chocolate ganache

84 PER PERSON

WITH A GLASS OF

LOUIS ROEDERER BRUT CHAMPAGNE

98 PER PERSON

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