



THE ROSE CLUB

COCKTAILS AT THE PLAZA

As we see it, the bar is merely an extension of the kitchen. It is a philosophy that ensures your cocktail is made with the world's finest spirits, the freshest local ingredients, juices squeezed daily on premises, and are precisely executed by a handful of the region's sturdiest barkeeps.

All Day

(SERVED DAILY FROM 11AM TO 10:45PM)

Chilled Seafood

CAVIAR SERVICE

tsar imperial ossetra 20 grams
205

kaluga huso hybrid imperial 20 grams
295

SEAFOOD PLATTER

4 oysters, 3 jumbo prawns,
½ hard shell lobster, tuna tartare
68

CHILLED LOCAL OYSTERS

cocktail sauce, cucumber-chili mignonette
½ dozen 18 or 1 dozen 36

PRAWN COCKTAIL

4 poached prawns, lemon zest, cocktail sauce
24

Soups & Salads

LOBSTER BISQUE

lobster crème quenelle, brioche crouton
27

FRENCH ONION SOUP

braised beef short ribs, sherry, gruyère
17

KALE AND QUINOA SALAD

almond, dried cranberry, orange segments,
honey-cinnamon vinaigrette
26

CHICKEN CAESAR SALAD

baby romaine, parmesan reggiano,
herbed croutons
29

GREEK SALAD

baby romaine, radishes, pepperoncini,
marinated feta, red wine dressing
24

ADD CHICKEN 8 | ADD SHRIMP 12

18% GRATUITY WILL BE APPLIED TO A CHECK
FOR PARTIES OF 6 OR MORE

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All Day

(SERVED DAILY FROM 11AM TO 10:45PM)

Small Plates

LOCAL CHEESES

selection of farmstead cheeses, fresh honeycomb,
raisins on the vine, marcona almonds,
cranberry-walnut toast
28

CHARCUTERIE

chef's selection, cornichon, olives, rustic toast
26

CRUDITÉS

tzatziki, goat cheese, green goddess dressing
16

MEZZE PLATTER

muhamarra, hummus, moutabel,
tzatziki, za'atar pita
23

AHI TUNA TARTARE

citrus blend greens, avocado,
sesame vinaigrette, sesame-seaweed crackers
27

SCAMPI SHRIMP & CREAMY POLENTA

orange zest & cilantro mascarpone,
scallion & parmesan corn crisp
26

PETITE LOBSTER ROLL

avocado, daikon sprouts, horseradish dressing
28

MINI BURGERS

plaza custom blend, cheddar,
bibb lettuce, tomatoes, pickle
27

LAMB LOLLIPOPS

coriander-orange spiced, chimichurri
3 pieces 32
6 pieces 58

Accompaniments

8

yukon gold mashed potatoes
pomme frites
field green salad

Large Plates

ROASTED TURKEY & AVOCADO SANDWICH

bibb lettuce, applewood bacon, tomato, ciabatta
24

SPRING CHICKEN 29

sautéed asparagus, mashed potatoes,
black truffle au jus

RIGATONI BOLOGNESE pecorino cheese

32

THE PLAZA BURGER

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

29

8 OZ CREEKSTONE FILET MIGNON

watercress & crispy shallot salad,
gremolata butter, lemon vinaigrette

52

DRY AGED 14 OZ NEW YORK STRIP STEAK

watercress & crispy shallot salad,
gremolata butter, lemon vinaigrette

72

WAGYU STRIP STEAK

10 oz KOW American Wagyu beef,
gremolata butter, watercress and crispy shallot salad

140

PAN SEARED SKUNA BAY SALMON

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

32

PAN SEARED BRANZINO

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

36

Seasonal Accompaniments

10

roasted baby rainbow carrots

roasted confetti potatoes

sautéed asparagus, freshly grated parmesan cheese

sautéed spinach, blistered baby heirloom tomatoes

sautéed wild mushrooms with black truffle butter

Desserts

NEW YORK "CHEESE CAKE" (TO SHARE)

graham cracker brown butter crust, Meyer lemon
curd, huckleberry compote, crème fraiche
34

VANILLA LADY M CRÊPE CAKE

chocolate sauce, seasonal berries,
micro citrus blend
18

MANJARI & PASSION FRUIT CHOCOLATE CREMEUX

mango and passion fruit sorbet,
pistachio biscuit cake, passion fruit pearls
18

MILK & COOKIES CUSTARD

brown butter chocolate chip cookies,
orange caramel sauce, crème caramel custard,
milk chocolate lid
18

CHOCOLATE SALTED PEANUT & CAMEL SABLE

vanilla sable, dark chocolate ganache,
salted caramel, roasted peanuts,
tahitian vanilla ice cream, passion fruit curd
18

WARM CARAMELIZED APPLE

brown butter and apple ice cream, granny smith
apple cider coulis, ginger bread cake
18

VANILLA & PEAR DROP

Pear and Vanille Grey Goose semi- freddo,
pear and vanilla candy, lemon grass and pear jelly,
poached pear, cajeta caramel sauce
18

ICE CREAM

chocolate and caramel sea salt
vanilla
brown butter and apple
pistachio ice cream
15

SORBET

white passion fruit and mango
blood orange and cinnamon
apple and ginger
15

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Beer Selection

DOMESTIC

Brooklyn Brewery East IPA <i>New York</i> 6.9% <i>abv</i>	10
Ommegang Three Philosophers <i>New York</i> 9.7% <i>abv</i>	10
Original Sins <i>New York</i>	12
Samuel Adams, <i>Boston, MA</i> 4.9% <i>abv</i>	10

IMPORT

Stella Artois, <i>Belgium</i> 5.2% <i>abv</i>	10
Heineken, <i>Netherlands</i> 5.0% <i>abv</i>	10
Amstel Light, <i>Netherlands</i> 3.5% <i>abv</i>	10
Hitachino Nest White Ale, <i>Japan</i> 5.5% <i>abv</i>	18
Weihenstephan Hefeweizen, <i>Germany</i> 5.4% <i>abv</i>	12
Corona, <i>Mexico</i> 4.5% <i>abv</i>	10

NON-ALCOHOLIC

St. Pauli Girl, <i>Germany</i> .5% <i>abv</i>	10
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Non-Alcoholic Selection

12

THE GINGER PEACH

Organic cane sugar, fresh white peach puree
Fever Tree Ginger Ale

RASPBERRY ITALIAN SODA

Monin raspberry syrup,
Fever Tree Club Soda, fresh raspberries

THE SHIRLEY TEMPLE

Classically made

FRESHLY SQUEEZED JUICES

orange juice, grapefruit juice, pineapple juice

SODAS

Coke, Diet Coke, Coke Zero, Sprite,
Fever Tree Ginger Ale, Fever Tree Ginger Beer,
Fever Tree Club Soda, Fever Tree Tonic

7

BOTTLED WATER

Evian	small: 9	large: 12
San Pellegrino	small: 9	large: 12

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Wines

WHITE WINE

212	Tolloy Pinot Grigio Alto Adige, Italy 2017	18 / 70
272	Pascal Jolivet Sancerre Loire Valley, France 2017	25 / 95
232	Allan Scott Sauvignon Blanc Marlborough, New Zealand 2017	19 / 72
214	Von Schubert Maximin Grunhaus Riesling Mosel, Germany 2016	19 / 76
263	William Fevre Chablis Burgundy, France 2017	26 / 95
255	Jordan Chardonnay Napa Valley, California 2015	27 / 110
245	Cakebread Chardonnay Napa Valley, California 2015	36 / 145

ROSÉ WINE

300	Domaine Sainte Marie Vie Vité Provence, France 2016	19 / 76
302	Chateau d'Esclans Whispering Angel Provence, France 2016	24 / 94

RED WINE

419	Evolution Pinot Noir Williamette Valley, Oregon 2017	20 / 80
440	Chateau de Santenay Cotes de Beaune Burgundy, France 2016	25 / 95
439	Terrazas de Los Andes Malbec Reserva Wahluke Slope, Washington 2013	19 / 76
441	Il Bruciato Tenuta Guado Al Tasso Super Tuscan, Bolgheri DOC, Italy 2016	28 / 110
468	Baron de Brane Bordeaux Blend Margaux, Bordeaux 2012	35 / 140
498	Chappellet Mountain Cuvee Bordeaux Napa Valley, California 2016	26 / 95
481	Decoy by Duckhorn Cabernet Sauvignon Sonoma County, California 2016	21 / 85
500	Newton Unfiltered Cabernet Sauvignon Napa Valley, California 2015	35 / 140

Dessert Wines & Ports


Michele Chiarlo 'Nivolé' Moscato d'Ast Piedmont, Italy 2016 (375ml)	17/48
Chateau Coutet Sauternes first growth Barsac, France 2012	35/220
Fonseca Bin 27 Porto	18
Graham's 10 Yr Porto	22
Graham's 20 Yr Porto	30

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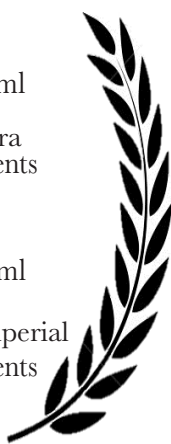
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Champagne & Caviars



Krug Grande Cuvée Brut 375ml
&
One ounce tsar imperial ossetra
served with traditional condiments
5 0 5

Krug Grande Cuvée Brut 750ml
&
One ounce kaluga huso hybrid imperial
served with traditional condiments
8 9 5



CHAMPAGNE & SPARKLING

101	Veuve Clicquot, Brut Reims, France	32/160
105	Perrier-Jouët, Grand Brut Epernay, France	34/200
180	Krug Grand Cuvée, (375ml) Reims, France	95/220
108	Moët & Chandon Brut, Epernay, France	29/145
104	Louis Roederer, Brut, Reims, France	32/160
111	Billecart-Salmon, Rosé, Mareuil-sur-Ay, France	49/250
150	Nino Franco, "Rustico" Prosecco, Valdobbiadene, Italy	19/80

NON-VINTAGE CHAMPAGNE

102	G.H. Mumm Cuvée Privilège Brut Reims, France, NV	140
103	Taittinger La Française Reims, France NV	180
104	Laurent-Perrier Brut Tours-sur-Marne, France NV	150
105	Perrier Jouët Grand Brut Épernay, France NV	200
106	Mumm Blanc de Blancs Reims, France NV	250
107	Krug Grande Cuvée Brut Reims, France NV	600

HALF BOTTLES (375ML)

5100	Ruinart Blanc de Blancs Reims, France NV	95
5102	Krug Grande Cuvée Brut Reims, France NV	180
5103	Krug Grande Cuvée Rosé Reims, France NV	300

Fifth Avenue Cocktails



Two extraordinary creations that will treat you to a level of luxury that few before have experienced, taste for yourself this unprecedented class of cocktail excellence and create a memory that will last a lifetime.

MARY QUEEN OF SCOTS

A royal sipper that starts with 25 year old single malt scotch from Bowmore distillery, this scotch is aged in sherry casks from Spain and America and then balanced with Poire Williams brandy and Carpano Antica vermouth. Velvet Falernum liqueur adds a unique ginger, lime sweetness which is then finished with grapefruit bitters for a wonderfully flavored cocktail that is fit for a queen.

225

THE GOLDEN PARADIS

This is a wonderful blend of the rich delicate taste of Hennessy's exclusive Paradis and the aristocratic flavors of Grand Marnier's Quintessence, which bring together the rare essence of these two cognacs. This exceptional cocktail is served on a brandy warmer and garnished with 14 karat gold leaf orange zest.

385

The Plaza Punches



Punch has a long history, from early beginnings in the East and West Indies to traveling with British sailors to England where it found a welcoming home for centuries while helping the British people gather and celebrate. Punch's migration to the new world resulted in the founding fathers gathered around a punch bowl to celebrate the signing of The Declaration of Independence. Since that historic party and on up through the years punch has played a big part in American celebrations ever since. The Rose Club invites you to celebrate any occasion or just gather with some friends and enjoy one of our three house made punches that is sure to make any occasion a cause for celebration.

TRADITIONAL BRANDY PUNCH

Hennessy cognac, black tea, citrus fruits, Angostura and Regan's bitters

CHAMPAGNE PUNCH

Fresh lemon and strawberries, Nolet gin, Moet & Chandon brut Champagne

RUM PUNCH

Tropical fruits and juices, Ron Zacapa rum, Appleton rum, Fee Brother's peach and orange bitters

300 each

Serves 6 to 8

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New Gotham Delights

LOUISIANA PURCHASE 26

The citrus notes and rich floral botanicals embodied in Sipsmith gin and hand-crushed celery are married to a homemade creole syrup created from an array of spices straight from the Bayou State. They are then sweetened with the sugar cane and orange flavors of Clements's Creole Shrub before being finished with fresh citrus juice. The glass is rimmed with sea salt and pink peppercorn, garnished with a celery curl, creating a cocktail that would have made Napoleon think twice about selling the Louisiana Territory.

MANDARIN STING 25

A surprising turn of events that finds a glowing balance of sweet and spicy, hand-pressed jalapeño chile and Absolut Mandarin vodka combined with freshly squeezed lemon, orange and cranberry juice then finished with crystallized sugar rim.

STRAWBERRY & CHAMPAGNE MOJITO 27

Hand-pressed strawberries and fresh organic mint bathed in an ocean of Bacardi Light, freshly squeezed lime juice and brut champagne accented with a mint sprig dusted with the subtle sweetness of powdered sugar.

THE DRUNKEN MELON 27

Borrowing flavors from the ever popular margarita this cocktail invites you south of the border with freshly pressed watermelon matched with the distinct flavors of Partida reposado tequila, lime juice and a touch of organic clover honey to create a wonderfully seasonable treat.

BLUEBERRY MOON 25

A "legally" refreshing concoction made with America's first government sanctioned moonshine from Stillhouse distillery. Fresh muddled blueberries and lemon juice are shaken together with original Moonshine, organic Agave syrup then highlighted with just a taste of Grand Mariner, a tippie for both bootleggers and regulators alike

TK LOVE 26

This passionate rendition of the classic Collins cocktail is imbibed with love, a summer sipper that unites Woodford Reserve bourbon with fresh lemon juice and organic wildflower honey, enticed with Canton ginger liqueur lightly kissed by Fee Brother's aromatic peach bitters.

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Classic Cocktails

SINGAPORE SLING 25

This classic was created in the early 1900s by Ngiam Tong Boon at the Long Bar of the Raffles Hotel in Singapore. While there is some controversy surrounding the recipe of this refreshing libation we have tried to follow it to its truest roots using Bombay Sapphire gin, fresh pineapple and lemon juice balanced with Benedictine and Cherry Herring.

PIMM'S CUP 26

Originally created by London oyster bar owner James Pimm in 1840, this uniquely British concoction, as history has it, is best enjoyed during an English summer rain. At the Plaza this novel libation can be enjoyed rain or shine. A mixture of citrus juices, cucumber, mint and Pimm's No.1 cup combine to create this UK special. Cheers!

SMOKED NEGRONI 27

The original Negroni was built in 1925 for Count Camillo Negroni and is still served worldwide almost a hundred years later. The Plaza has added a new element with a layer of smoke and a little mystery on top of Plymouth gin, Campari and Carpano Antica sweet vermouth. The Count was known for his sense of adventure so we are sure he wouldn't mind the enhancement.

BLOOD AND SAND 25

Named for the 1922 silent film starring Rudolph Valentino and Rita Hayworth, this cocktail surprises the taste buds with the unique flavor combination of Cherry Heering, Chivas Regal scotch, Italian sweet vermouth and freshly squeezed orange juice. It's sure to please cocktail and movie buffs alike.

SEASONAL SANGRIA 25

This sangria is made with seasonably ripened fruits, captivating spices and a blend of premium spirits and wines.



BARREL-AGED BLACK MANHATTAN 30

Although history buffs may argue the origins of the original Manhattan cocktail, one fact stays true: it was invented in Manhattan. Taking inspiration from the original recipe, our take on the Manhattan combines Makers Mark and Avera with the added benefit of barrel-aging for four to six weeks in The Plaza's private cellars.

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Spirits

VODKA

Absolut	16
Belvedere	20
Finlandia	16
Ultimat	18
Pravda	19
Chopin	18
Grey Goose	20
Imperia	19
Ketel One	19
Ketel One Citron	19
Tito's	19
Stolichnaya	18
Stolichnaya Elit	27

GIN

Beefeater	18
Bombay Sapphire	19
Boodles	18
Candenheads, Old Raj	18
Hendrick's	24
Junipero	18
Plymouth	19
Plymouth Sloe Gin	19
Tanqueray	18
Tanqueray No. Ten	22
Tanqueray Rangpur	20
Nolet's Silver	25
Monkey 47	30

RUM

Pyrat XO Reserve	18
10 Cane	18
Appleton VX	18
Appleton 21 Yr	24
Bacardi 8 Yr	18
Captain Morgan	18
Mount Gay XO	28
Flor de Caña 25 Yr	55
Gosling's Black Seal	18
Ron Zacapa 23 Yr	24
Myers's Dark	18
Agua Luca Cachaça	18
Sagatiba Cachaça	18

MEZCAL

Del Maguey Pechuga	65
Del Maguey Tobala	40

“VATTED MALTS”

Compass Box Oak Cross	25
Compass Box Hedonism	55

For martini measures an additional \$3.00 will be charged
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Spirits

TEQUILA

Don Julio Blanco	22
Don Julio Reposado	26
Don Julio Añejo	31
Don Julio 1942	55
El Tesoro Paradiso	40
Milagro Select Barrel Silver	24
Milagro Select Barrel Reposado	28
Milagro Select Barrel Añejo	32
Partida Blanco	18
Partida Reposado	21
Partida Añejo	24
Patron Silver	22
Patron Reposado	25
Patron Añejo	28
Patron Platinum	55
Sauza Tres Generaciones Plata	18
Sauza Tres Generaciones Reposada	19
Sauza Tres Generaciones Añejo	22
Herradura Extra Añejo	70

AMERICAN WHISKEY

Jack Daniel's	18
Knob Creek	18
Basil Hayden's	24
Blanton's	24
Bookers	24
Bakers 7 Yr	25
Jack Daniel's Single Barrel	24
Makers Mark	20
Mitcher's Small Batch Bourbon	20
Old Rip Van Winkle 10 Year	95
Van Winkle Special Reserve 12 Year	195
Mitcher's Single Barrel Rye	25
Wild Turkey Rare-Breed	22
Wild Turkey Rye	18
Woodford Reserve	22
Jim Beam Rye	18
Whistle Pig Rye	30
1792 Ridgmont Reserve Barrel Select	18
Bulleit Bourbon	20
Bulleit Rye	20

CANADIAN WHISKEY

Canadian Club	18
Crown Royal	19
Seagram's VO	17
Seagram's 7	18

IRISH WHISKEY

Bushmills Black Bush	19
Bushmills Malt 16 Yr	32
Bushmills Single Malt 21 Yr	55
Jameson	19
Jameson Black Barrel	21
Jameson 12 Yr	30
Jameson 18 Yr	65

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Spirits

PREMIUM BLENDED WHISKYS

The Dimple Pinch 15 Yr	18
Dewar's White Label	18
Dewar's 12 Yr	18
Dewar's Signature	25
Chivas 12 Yr	19
Chivas 18 Yr	40
Chivas 25 Yr	50
Johnnie Walker Red Label	16
Johnnie Walker Black Label	20
Johnnie Walker Green Label	30
Johnnie Walker Gold Label	40
Johnnie Walker Blue Label	80
Royal Salute 38 Year Old Stone of Destiny	110

ISLAY

Laphroaiag 10 Yr	25
Laphroaiag Quarter Cask	29
Bowmore 25 Yr	160
Ardbeg 10 Yr	18
Lagavulin 16 Yr	35

LOWLANDS

Auchentoshan 12 Yr	22
Auchentoshan 21 Yr	32
Glenkinchie 12 Yr	25

SPEYSIDE

The Balvenie 12 Yr Doublewood	24
The Balvenie 15 Yr Single Barrel	40
The Balvenie 17 Yr Madeira Cask	55
The Balvenie 21 Yr Portwood	80
Glenrothes Vintage 1991	24
Glenfiddich 12 Yr	22
Glenfiddich 18 Yr	45
Glenfiddich 21 Yr	65
Macallan 12 Yr	25
Macallan 18 Yr	65
Macallan 25 Yr	500/oz
Macallan Reflection	155/oz
Macallan N°6	525/oz
Macallan M	680/oz
Macallan M Black	800/oz
Talisker 10 Yr	30
The Glenlivet 12 Yr	25
The Glenlivet 15 Yr French Oak Reserve	35
The Glenlivet 18 Yr	55
The Glenlivet 21 Yr Archives	95

ORKNEY

Highland Park 12 Yr	24
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HIGHLANDS

Glenmorangie 10 Yr	20
Glenmorangie Lasanta	28
Glenmorangie Nectar d'Or	32
Glenmorangie Quinta Ruban	28
Glenmorangie 18 Yr	45
Oban 14 Yr	32

Hors d'Age Cognacs

~Aged 30yrs & above~

COURVOISIER L'ESPRIT

The most exclusive brandy ever created, comprised of brandies from the finest centuries, some exceeding 200 years. Luxuriously flavorful finish.

625

FRAPIN CUVÉE 1888

Cuvée 1888 is a blend of aromas including dried fruits with orange notes. Exceptional flavor and length on the palate. Limited edition carafe.

650

HINE LUXURY TALENT

Aged up to 200 years. Aromas of spices, delicately scented flowers, and candied fruits, with a silky long finish.

995

Cognacs

Courvoisier VSOP	23
Courvoisier XO	65
Hennessey VSOP	22
Hennessey XO	75
Hennessey Paradis	350
Hennessey Richard	550
Hine Antique XO	40
Martell Cordon Bleu	40
Rémy Martin VSOP	18
Rémy Martin XO	65
Rémy Martin Louis XIII	325
Gran Marnier Quintessence	350

ARMAGNAC AND BAS-ARMAGNAC

Larressingle V.S.O.P.	24
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GRAPPA

Marolo Chamomile Grappa	25
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EUX DE VIE

Blume Marillen Apricot Eau de Vie	16
Massenez Poire Prisonnière	25
Massenez Framboise Sauvage	18
Coquerel Calvados	20

JAPANESE SINGLE MALT

Yamazaki 12 Yr	45
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Champagnes by the Bottle

NON-VINTAGE CHAMPAGNE

100	Nicolas Feuillatte Brut Chouilly, France NV	125
101	Veuve Clicquot Ponsardin Brut Reims, France NV	150
102	G.H. Mumm Cuvée Privilège Brut Reims, France, NV	140
103	Taittinger La Française Reims, France NV	180
104	Laurent-Perrier Brut Tours-sur-Marne, France NV	150
105	Perrier Jouët Grand Brut Épernay, France NV	200
106	Mumm Blanc de Blancs Reims, France NV	250
107	Krug Grande Cuvée Brut Reims, France NV	600

MAGNUMS

7100	Moët & Chandon 'Dom Pérignon' Épernay, France 2006	1800
7101	Nicolas Feuillatte 'Palmes d'Or' Épernay, France 1999	880
7103	Veuve Clicquot Ponsardin Brut Reims, France NV	550
7104	Ruinart Blanc de Blancs Reims, France NV	600
7105	Ruinart Rosé Reims, France NV	700
7106	Laurent Perrier Rosé Tours-sur-Marne, France NV	600
7107	Billecart-Salmon Rosé Mareuil-sur-Ay, France NV	600

WORLD SPARKLING

150	Nino Franco 'Rustico' Prosecco Valdobbiadene, Italy NV	80
151	Domaine Carneros by Taittinger Brut Carneros, California 2013	130
152	Domaine Carneros by Taittinger Brut Rosé Carneros, California NV	150

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Reserve Wine List

White Wine

200	Jermann Pinot Grigio Venezia, Italy 2012	120
205	Paul Blanck Gewurztraminer Alsace, France 2007	95
201	Trimbach Riesling Alsace, France 2013	80
207	Schloss Vollrads Qualitätswein Riesling Rheingau, Germany 2014	95
220	Goldwater Sauvignon Blanc Marlborough, New Zealand 2016	70
221	Kim Crawford Sauvignon Blanc Marlborough, New Zealand 2016	90
222	Cape Mentelle Sauvignon Blanc/Semillon Margaret River, Australia 2014	90
223	Chalk Hill Sauvignon Blanc Sonoma County, California 2015	90
225	Provenance Sauvignon Blanc Rutherford, Napa Valley, California 2015	110
226	Cakebread Sauvignon Blanc Napa Valley, California 2016	120
242	Au Bon Climat Chardonnay Santa Barbara County, California 2015	80
246	Paul Hobbs Ellen Lane Estate Chardonnay Russian River Valley, California 2014	350
247	Sonoma-Cutrer Chardonnay Russian River Ranches, California 2015	80
249	Château Montelena Chardonnay Napa Valley, California 2014	195
250	Frog's Leap Chardonnay Napa Valley, California 2012	120
252	Newton Unfiltered Chardonnay Napa Valley, California 2007	200
263	William Fèvre Chablis Burgundy, France 2016	95
264	William Fèvre Chablis Premier Cru "Montmains" Burgundy, France 2014	160
267	Olivier Leflaive Chassagne-Montrachet Burgundy, France 2015	250
268	Louis Latour 'Chateau de Blagny' Meursault-Blagny 1er Cru Burgundy, France 2013	240
270	Bonneau du Martray Corton Charlemagne Grand Cru Burgundy, France 2013	480

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Reserve Wine List

Red Wine

400	Domaine Pierre Gelin Gevrey-Chambertin 'Clos de Meixvelle' Burgundy, France 2014	280
404	Joseph Drouhin Grands-Echezeaux Grand Cru Burgundy, France 2009	950
409	Domaine Drouhin Pinot Noir Dundee Hills, Oregon 2015	165
410	Hirsch Vineyards Pinot Noir Sonoma Coast, California 2011	300
411	La Crema Pinot Noir Sonoma Coast, California 2015	90
413	Gary Farrell Pinot Noir Russian River Valley, California 2015	150
420	Louis Jadot Beaujolais-Villages Beaujolais, France 2015	70
422	Chapoutier 'Bernadine' Châteauneuf-du-pape Rhône, France 2010	220
423	Auguste Clape Cornas (Syrah) Rhône, France 2004	390
431	Marchesi de Frescobaldi 'Castel Giocond Brunello di Montalcino , Tuscany, Italy 2012	260
432	Capezzana Ghiaie della Furba Super Tuscan ,Tuscany, Italy 2003	300
433	Casa E. Di Mirafiore Barolo Piedmont, Italy 2013	150
434	Masi Costasera Amarone della Valpolicella Classico Veneto, Italy 2008	230
435	Gaja Barbaresco Piedmont, Italy 1993	550
461	Château Pape Clément (Grand Cru Classé de Graves) Pessac Léognan, Bordeaux, France 2007	550
481	Decoy Cabernet Sauvignon Sonoma County, California 2013	90
484	Caymus Cabernet Sauvignon Napa Valley, California 2015	280
488	Duckhorn Cabernet Sauvignon Napa Valley, California 2013	250
489	Far Niente Cabernet Sauvignon Napa Valley, California 2014	550
490	Frogs Leap Cabernet Sauvignon Rutherford, California 2014	190
494	Bryant Family 'Bettina' Red Blend Napa Valley, California 2011	600
499	Opus Onc Napa Valley, California 2015	700



Welcome to Rose Club!

The Rose Club, embodying the grandeur of The Plaza with a splash of contemporary style and spirit, overlooks the stunning hotel lobby.

Located where the legendary Persian Room once played host to such formidable acts as Miles Davis, Kay Thompson, Duke Ellington and Liza Minnelli, the walls of this lounge have listened in on many unforgettable moments in music and entertainment history.

Today, we invite guests and New Yorkers alike to continue this tradition by joining us every Wednesday night for live jazz performed by Kat Gang from 8:30pm-11:30pm.

The Rose Club menu features an array of signature and classic cocktails, wines, champagnes, and a select epicurean menu to satisfy the tastes of those wishing to indulge in lighter gourmet fare.

HOURS OF OPERATION

Tuesday-Saturday
4:00pm-12:00am

Light Fare
until 10:45pm daily

Closed Sunday and Monday