

TODD ENGLISH

AT THE PLAZA

SALADS

BURRATA

roasted beet salad, beet apple reduction, beet greens, pistachio vinaigrette
24

THE GREEK

baby red romaine, feta, cucumber, olives, tomato, red onion, feta-phylo triangle, oregano vinaigrette
20

CHINESE CHICKEN SALAD

chopped warm chicken, napa cabbage, shredded carrot, wonton crisp, green beans, mandarin oranges, roasted peanuts, soy ginger dressing
22

T.E. CAESAR

heart of romaine, trevisano, anchovy, focaccia croutons, garlic parmesan dressing
17

LOBSTER COBB SALAD

cucumber, avocado, tomato, bacon, blue cheese, egg, red wine vinaigrette
28

HARVEST SALAD

baby spinach, shaved sumac onion, cumin spiced carrots, watermelon radishes, red onion, candied almonds, date sherry vinaigrette
20

Add chicken or mushroom falafel

6

Add 3 shrimp, salmon or steak

12

TASTINGS

CHARRED GRILLED OCTOPUS

artichokes, roasted garlic aioli, bacon, shallot vinaigrette
26

CRAZY MUSHROOM RISOTTO

creamy risotto, parmigiana rocket pesto
21

GUACAMOLE

black bean sauce, pico de gallo, queso fresco, crispy corn tortillas
16

CRISPY FRIED OYSTERS

caviar crème fraîche, lemon, micro cilantro
24

PEKING DUCK BUNS

steamed lotus buns, hoisin glaze, scallions, carrot
28

TUNA TARTAR "POKE"

CRISP WONTON TACOS

avocado crema, ginger aioli, sesame brown butter
22

CHICKEN TACOS

chipotle, peppers, onions, tomato, sour cream, cilantro, pico de gallo
17

LOBSTER ROLL

brown butter, shallots, aioli
28

T.E. BEEF SLIDERS

cheddar, lettuce, tomato, fried onion, sweet mustard relish
18

CHICKEN POTSTICKERS

soy ginger miso, chinese mustard
18

MUSHROOM FALAFEL SLIDERS

quinoa tabbouleh, stuffed grape leaves, tomato mint chutney
20

Oyster Bar

RAW BAR

CHILLED SHRIMP COCKTAIL 24 5pc

EAST & WEST COAST OYSTERS 21 ½ dz | 40 dz

MAINE LOBSTER COCKTAIL 28 ½ lobster

LITTLE NECK CLAMS 3ea

RAW BAR TOWERS

*THESE SELECT DISHES SERVED WITH COCKTAIL SAUCE, SHERRY MIGNONETTE AND WHOLE GRAIN MUSTARD

SMALL

6 oysters, 6 clams, 2 shrimp, mussels, escabeche
54

MEDIUM

9 oysters, 9 clams, 3 shrimp, mussels, crab cocktail, escabeche
90

LARGE

12 oysters, 12 clams, 6 shrimp, mussels, crab cocktail, escabeche, whole lobster
152

Grill

LAND AND OCEAN

CLASSIC BURGER 19

cheddar, lettuce, tomato, fried onion, T.E. Sauce

THE FOOD HALL BURGER 21

fried onion, grilled bacon, roasted tomato, gorgonzola, bbq sauce

KOW 'WAGYU' BURGER 26

lettuce, tomato, red onions, american cheese, housemade ketchup

ROAST ½ CHICKEN 24

dirty basmati rice, chicken sausage, olives, lemon cajun sauce

DRY AGED PRIME, BONE IN NEW YORK STEAK FRITES 42

Maitre d'Butter

FRIED CHICKEN SANDWICH 23

buttermilk battered boneless breast, honey chipotle aioli, dill pickle chips

SALMON 30

fennel crusted salmon, sauteed asparagus, citrus cream farro

WHOLE GRILLED MARKET FISH MP

arugula, preserved lemons, shaved fennel, tomato confit

AHI TUNA BURGER 29

green onions, ginger aioli, bibb lettuce, seaweed fries

PAELLA 35

saffron rice, clams, mussels, shrimp, scallop, chorizo, chicken

MOULES FRITES 26

PEI mussels, tomato parmesan broth, cracked pepper fries

Add plain, parmesan or sweet potato fries

or side salad 6

Pasta & Noodles

*RIGATONI BOLOGNESE 24

Todd's old school bolognese, veal reduction, pecorino

*BUCATINI AMATRICIANA 25

cured pork, toasted garlic, crushed tomato, basil

LOBSTER MAC & CHEESE 30

lobster, caramelized onion, 3 cheese bechamel

CHICKEN & BROCCOLI STIR FRY 24

sweet peppers, sugar snap peas, bermuda onion, sesame seeds, soy sauce

PORK BELLY RAMEN 18

ginger noodles, bok choy, chili oil, soft boiled egg

*substitute - whole wheat or gluten free spaghetti

SIDES

SIMPLE SALAD 7

mixed field greens, grape tomatoes, butternut squash, shallot vinaigrette

SWEET POTATO FRIES 8

maple mustard aioli

PARMESAN FRIES 8

parmesan, minced Italian parsley

TRUFFLE RISOTTO TATER TOTS 12

parmesan truffle aioli

SAUTEED ASPARAGUS 12

SEAWEED SALAD 8

EDAMAME 8

WHITE RICE 6

FLATBREAD

THE CLASSIC MARGHERITA 18

roasted tomato sauce, mozzarella, basil

ALFREDO 22

alfredo parmesan sauce, parmesan, garlic chips, egg, parsley
add bacon 4

ROASTED LEG OF LAMB 25

eggplant, mint, ricotta, taleggio, harissa

FIG & PROSCIUTTO 26

rosemary crust, fig jam, gorgonzola, prosciutto

ROASTED MUSHROOM 24

roasted mushrooms, mushroom cream, ricotta, mozzarella, roasted red onions, arugula

BRONX BOMBER 24

roasted tomato sauce, mozzarella, pepperoni, caramelized onions

**Gluten free flatbread is available upon request

SUSHI ROLLS & SASHIMI

SHRIMP TEMPURA 22

two shrimp, spicy tuna, eel sauce

DRAGON ROLL 16

BBQ eel, avocado, cucumber

TUNA TWO WAY 24

spicy tuna, avocado, tuna

CALIFORNIA 12

crabstick, cucumber, avocado

SALMON AVOCADO 14

VEGETABLE ROLL 10

choice of cucumber, avocado or asparagus

TUNA SASHIMI 7ea

HAMACHI SASHIMI 7ea

SALMON SASHIMI 7ea

CHEESE & CHARCUTERIE

ARTISANAL CHEESE

olive tapenade, grilled herb crostini, almonds, grapes and chef's selection of cheese

CURED DRIED MEATS

olive tapenade, grilled herb crostini, almonds, grapes and chef's selection of charcuterie

one board 24 | two boards 40

Book your next private event with us

for parties up to 300.

Please reach out to

plazaevents@fairmont.com

212-546-5464

Please inform your server of any allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions.

A service charge of 18% will be added on to parties of 6 or more.