



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,
devonshire cream, mango and passion fruit curd, house-made preserves

PASTRIES & SWEETS

golden plaza egg, citrus victoria sponge cake, lemon verbena custard, peach jelly

red velet chouquette, mascarpone and white chocolate-orange cremeux

lemon and poppyseed cake, meyer lemon cremeux, citrus meringue

chocolate java financier, apricot-orange bourbon compote, chocolate tuile

blackcurrent and violet éclair, candied flower petals

fresh seasonal fruit tart

green tea matcha macaron, yuzu white chocolate ganache

WITH A GLASS OF

NV VEUVE CLICQUOT BRUT CHAMPAGNE

or

NV MOËT & CHANDON BRUT ROSÉ IMPÉRIAL CHAMPAGNE

99 PER PERSON

WITH A GLASS OF KRUG GRANDE CUVÉE CHAMPAGNE

129 PER PERSON

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

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



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The New Yorker 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,
devonshire cream, mango and passion fruit curd, house-made preserves

PASTRIES & SWEETS

chocolate praline mogador cake, 62% valrhona chocolate biscuit cake, raspberry preserves
strawberry and rhubarb fool, vanilla pound cake, yogurt lime custard, strawberry and rhubarb compoté

passion fruit and mango s'more, chocolate sable, lime meringue

fresh seasonal fruit tart

cherry vanilla cheesecake, oreo biscuit base, macarteted morello cherries

blackcurrent and violet éclair, candied flower petals

carrot cake macaron, carrot spice ganache, golden raisins

79 PER PERSON

WITH A GLASS OF
LOUIS ROEDERER BRUT CHAMPAGNE

94 PER PERSON

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Children's Eloise Tea

SANDWICHES & SAVORIES

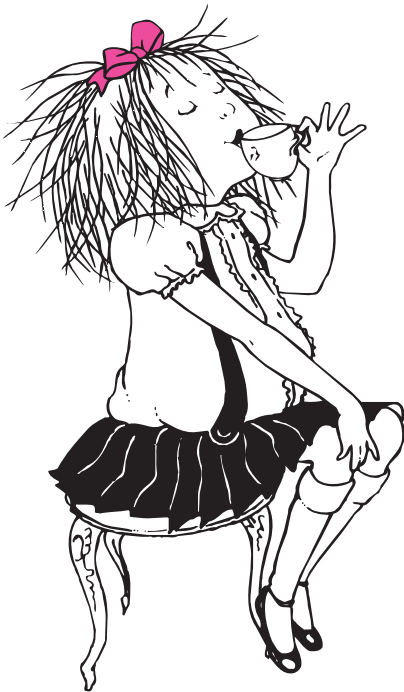
organic deviled egg salad, dill pickle relish, white bread
oven-roasted turkey, granny smith apple cream cheese, sourdough bread
english cucumber, minted goat cheese green goddess, rye bread
organic peanut butter and jelly, wheat bread
smoky mountain country ham, comte cheese, spicy mustard, pretzel ficelle

SCONES

freshly baked warm seasonal scones,
devonshire cream, mango and passion fruit curd, house-made preserves

PASTRIES & SWEETS

caramel cupcake, mango butter cream frosting, dulce de leche caramel
vanilla and strawberry short cake, crunchy strawberries
fresh seasonal fruit tart
blackcurrent and violet éclair, candied flower petals
peanut butter and jelly macaron, banana ganache
passion fruit and mango s'more, chocolate sable, lime merginue
lemonade cotton candy, salted pretzel stick



HOT HOT TEAS

tropical garden
children's tea
rooibos des vahinés
mélange du cap

-or-

QUENCHERS

cold cold pink lemonade
vanilla iced tea

60 PER CHILD

12 YEARS OF AGE OR UNDER

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