



# THE PALM COURT

THE PLAZA

## COCKTAILS AT THE PALM COURT

Welcome to The Palm Court at The Plaza Hotel. As The Plaza enters its 112<sup>th</sup> year, we would like to take this opportunity to acknowledge the rich history of this iconic New York landmark. Since 1907, The Plaza Hotel has hosted countless celebrities, presidents and foreign dignitaries. It has survived two World Wars, The Great Depression and perhaps most important to our cocktail menu, the devastating effects of Prohibition (1920-1933) when the U.S. government made it illegal to produce, distribute or drink alcohol.

As bartenders were forced to work in underground speakeasies, The Palm Court staff and management found alternative ways to accommodate their guests' thirst. F. Scott Fitzgerald, who wrote many of his novels as a resident of The Plaza, was never far from an alcoholic libation. In perhaps his best known work, The Great Gatsby, his fictitious character Jay Gatsby stays at The Plaza Hotel sipping Mint Juleps during the height of Prohibition.

We have created this tribute cocktail list to honor the amazing libations served here over the past century while simultaneously showcasing the current new golden age of the craft cocktail. We want to bring New Yorkers back to The Palm Court by appealing to locals and luminaries alike. As we open the latest chapter in The Plaza's illustrious history, all of our cocktails use only the freshest ingredients and are individually balanced by the talented, passionate and dedicated bartending staff. So enjoy a cocktail at the new Palm Court, with its timeless feel, opulent atmosphere and impeccable service. Until our next cocktail together...

Cheers!

The Plaza Bartender Team

## *To Start*

FRENCH ONION SOUP 19  
caramelized onion, sherry, short rib broth

KALE HARVEST SALAD 26  
farro, quinoa, carrots, sugar snap peas, red onions,  
dried cranberries, toasted walnuts,  
red wine vinaigrette

HERB CRUSTED FOIE GRAS TORCHON 36  
fresh persimmon, pumpernickel, pomegranate

PAN SEARED DIVER SCALLOPS 38  
red and yellow beets, mustard frills

## *Raw Bar*

EAST COAST OYSTERS  
mignonette, cocktail sauce  
half dozen 26 one dozen 45

SEADFOOD PLATTER 79  
half maine lobster, jumbo shrimp, oysters, king crab legs  
mignonette, marie rose, cocktail sauce

## *Caviar Service*

petrossian tsar imperial ossetra  
205 / 20 grams

petrossian kaluga huso hybrid imperial  
295 / 20 grams

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.

We invite you to join our online community at



Dine at The Plaza



@dineattheplaza @theplazahotel

# Twilight Tier

THE FITZGERALD

72 per tier

*Featuring a combined selection from our afternoon tea and evening small plates.*

## CRUDITÉ

green goddess dressing

## CITRUS MARINATED OLIVES

## CHEESE GOUGÈRES

## MINI BURGER

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

## LOBSTER ROLL

horseradish dressing, avocado, celery

## CAVIAR BLINI

chive crème fraîche, american sturgeon caviar

## FOIE GRAS MOUSSE

chambord soaked currants, pannetone crostini

## PORCINI AND THYME MUSHROOM QUICHE



## BEVERAGE PAIRING - 20 SUPPLEMENTAL

choice of one signature cocktail as listed below or a glass of NV Nicolas Feuillatte champagne

### WHITE COSMOPOLITAN

grey goose l'orange, cointreau,  
white cranberry juice,  
lime juice, simple syrup,  
fresh cranberries

### EDWARDIAN

bulliet rye whiskey,  
averna, licor 43,  
chocolate bitters

### SUGAR MAPLE

laird's apple jack brandy,  
feuillatte brut champagne,  
maple syrup, freshly squeezed  
lemon and orange juice

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



@dineattheplaza @theplazahotel

## *Main Course*

2LB LOBSTER 95

out of the shell, american caviar, cauliflower cream, garlic butter

DOVER SOLE 83

meuniere style, brown butter, parsley, lemon

PAN SEARED SKUNA BAY SALMON 38

violet artichokes, watercress, pickled onion, pomegranate butter

CAVATELLI 32

broccoli rabe, caramelized onions, cannellini beans,  
garlic chips, calabrian chili pepper

## *From The Butcher*

APPLE BRINED CORNISH HEN 40

ANGUS TENDERLOIN 85

WAGYU STRIP 110

PRIME VEAL CHOP 85

COLORADO LAMB LOIN 58

ON THE SIDE

*choice of one*

mushroom ragout

butter whipped potatoes

glazed seasonal vegetables

SAUCE

*choice of one*

bordelaise

chimichurri

house bourbon steak sauce

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



@dineattheplaza @theplazahotel

# Evening Sweets

PASSION FRUIT & ORANGE MASCARPONE CRÈME BRÛLÉE 36  
TO SHARE  
flourless pistachio cake, candied pistachios, cranberry and cinnamon jelly, mandarin orange coulis

LA POIRE 20  
pear whipped ganache, pear compote, macadamia caramel salted ice cream, sable breton

POPCORN NAPOLEÓN 20  
yuzu sorbet, banana, yuzu compote, brown butter cake, popcorn honey emulsion, caramel popcorn

HOME ALONE SUNDAE 300

*Fulfill your Kevin McAllister cherry wishes and  
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

CHESTNUT LADY M CRÊPE CAKE 19  
chestnut crêpes, chestnut cream, apple cider spice compote,  
huckleberry preserve

MULLED ROASTED APPLE 20  
red verjus reduction, muesli sablé, crème fraîche vanilla semifreddo, goat's milk caramel

ICE CREAM AND SORBET 18

CHOICE OF THREE

ICE CREAM

caramel macadamia  
cococut rum raisin  
double chocolate  
tahitian vanilla  
brown butter apple

SORBET

passion-mango bali tea  
blood orange and cinnamon  
green apple ginger  
lemon yuzu

Please inform your server of any allergies.

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

# *Crafted Libations*

## EDWARDIAN 26

bulliet rye whiskey, averna, licor 43, chocolate bitters

## CHAMOMILE TEA BLOSSOM 28

chamomile infused hennessy vsop cognac,  
freshly squeezed lemon juice, honey syrup,  
nicolas feuillatte brut champagne

## RUBY ROSE 28

grapefruit infused don julio silver tequila,  
tuaca liqueur, rosemary syrup, freshly squeeze lime juice

## SUGAR MAPLE 25

laird's apple jack brandy, feuillatte brut champagne,  
maple syrup, freshly squeezed lemon and orange juice

## THE HIPSTER 28

ron zacapa rum, freshly squeezed lime juice,  
honey syrup, apple bitters

## BIG APPLE 26

green hook gin, calvados,  
freshly squeezed lemon juice, honey syrup, apple puree

*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

# *Palm Court Classics*

## WHITE COSMOPOLITAN 28

grey goose l'orange, cointreau, white cranberry juice,  
lime juice, simple syrup, fresh cranberries

## JUMPIN JULEP 27

woodford reserve bourbon, freshly squeeze lemon juice,  
pomegranate juice, cardamon syrup, fresh ginger, mint leaves

## THE PLAZA'S BABY BOURBON

*Hudson Distillery was the first distillery to operate in New York State after Prohibition.*

*Hudson Baby Bourbon exclusively crafted a single barrel for The Plaza Hotel.*

*Allow our beverage team to stir the single barrel bourbon with notes of chocolate bitters and sweet vermouth,  
served up inside an ice cold Plaza-logoed flask.*

*As a token of our appreciation, have the flask as your complimentary keepsake. Cheers!*

## FLASK MANHATTAN 39

single barrel hudson baby bourbon, carpano antica sweet vermouth,  
fee brother's aztec chocolate bitters, brandy cherry

## COCONUT TURMERIC CAIPIRINHA 26

abelha aged cachaca, turmeric, simple syrup, fresh coconut juice, lime

## BLACKBERRY SCOTCH OLD FASHION 28

dalmore 12 year, orange slice, fresh blackberry,  
blackberry jam, angostura bitters

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

# *Wines by the Glass*

## CHAMPAGNE & SPARKLING

NV Krug **Grande Cuvée** 95/225  
Reims, France (375ml)

NV Veuve Clicquot **Brut** 32/160  
Reims, France

NV Mœt & Chandon **Brut Impérial** 29/145  
Épernay, France

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

NV Laurent-Perrier **Brut** 32/160  
Tours-sur-Marne, France

NV Ruinart **Blanc de Blancs** 49/125 375ml/250 750ml  
Reims, France

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

NV Mœt & Chandon **Brut Impérial Rosé** 42/220  
Épernay, France

NV Veuve Clicquot **Brut Rosé** 39/195  
Reims, France

Nino Franco 'Rustico' **Prosecco** 20/83  
Valdobbiadene, Italy

*VINTAGES SUBJECT TO CHANGE AND AVAILABILITY*

We invite you to join our online community at



Dine at The Plaza



@dineattheplaza @theplazahotel



# *Wines by the Glass*

## WHITE

Tolloy ***Pinot Grigio*** 19/76  
Alto Adige, Italy 2017

Pascal Jolivet ***Sancerre*** 25/95  
Loire Valley, France 2017

Allan Scott ***Sauvignon Blanc*** 19/76  
Marlborough, New Zealand 2018

Von Schubert Maximin Grunhaus  
***Riesling Monopol*** 19/76  
Mosel, Germany 2016

William Fevre ***Chablis*** 26/95  
Burgundy, France 2017

Jordan ***Chardonnay*** 27/110  
Russian River Valley, California 2016

Cakebread ***Chardonnay*** 36/145  
Napa Valley, California 2017

We invite you to join our online community at



Dine at The Plaza



@dineattheplaza @theplazahotel

# *Wines by the Glass*

R E D

Evolution ***Pinot Noir*** 20/80  
Willamette Valley, Oregon 2017

Chateau de Santenay Clos Philippe le Hardi Monopole ***Hautes Cotes de Beaune*** 25/95  
Burgundy, France 2016

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

Il Bruciato Tenuta Guado Al Tasso ***Super Tuscan*** 28/110  
Bolgheri DOC, Tuscany, Italy 2016

Baron de Brane ***Bordeaux Blend*** 35/140  
*Second Label of Château Brane-Cantenac, Second Growth*

Margaux, Bordeaux 2012  
Chappellet Mountain Cuvee ***Bordeaux Blend*** 26/95

Napa Valley, California 2016  
Decoy by Duckhorn ***Cabernet Sauvignon*** 21/85

Sonoma County, California 2016  
Newton Unfiltered ***Cabernet Sauvignon*** 35/140  
Napa Valley, California 2015

*VINTAGES SUBJECT TO CHANGE AND AVAILABILITY*

We invite you to join our online community at



Dine at The Plaza



@dineattheplaza @theplazahotel

# *Wines by the Glass*

## ROSE

Domaine Sainte Marie Vie Vité 19/76  
Provence, France 2017

Chateau d'Esclans Whispering Angel 24/94  
Provence, France 2018

Chateau d'Esclans Rock Angel 28/110  
Provence, France 2018

## AFTER

Michele Chiarlo Nivole ***Moscato d'Asti*** 19/48  
Piedmont, Italy 2016 (375ml)

Château Coutet ***Sauternes*** 35/220  
*Sauternes First Growth*  
Barsac, France 2012

We invite you to join our online community at



Dine at The Plaza



@dineattheplaza @theplazahotel

# Beer

Amstel Light 10  
*Light Lager, Netherlands*

Corona 10  
*Pale Lager, Mexico*

Heineken 10  
*Pale Lager, Netherlands*

Stella Artois 10  
*Belgian Pilsner, Belgium*

Samuel Adams 10  
*Lager, Boston, Massachusetts*

Hitachino 19  
*Belgian White Ale, Japan*

Brooklyn Brewery East IPA 12  
*India Pale Ale, New York*

Weihenstephan Hefeweizen 12  
*German Wheat Beer, Germany*

Ommegang Three Philosophers 18  
*Quadrupel and Belgian Kriek Blend, New York*

Original Sins 12  
*Hard Cider, New York*

St. Pauli 10  
*Non-Alcoholic Beer, Germany*

We invite you to join our online community at



Dine at The Plaza



@dineattheplaza @theplazahotel

# Spirits & Liqueurs

## VODKA

Absolut Elix, <i>Sweden</i>	22
Belvedere, <i>Poland</i>	22
Finlandia, <i>Finland</i>	19
Grey Goose, <i>France</i>	21
Hanger One, <i>California</i>	22
Ketel One, <i>Holland</i>	20
Stoli Elit, <i>Russia</i>	27
Tito's, <i>Texas</i>	21

## GIN

Aviation, <i>Portland, Oregon</i>	20
Bombay Sapphire, <i>England</i>	21
Boodles, <i>England</i>	19
Hendricks, <i>Scotland</i>	24
Monkey 47, <i>Germany</i>	31
Nolet's, <i>Holland</i>	25
Plymouth, <i>England</i>	20
Sipsmith, <i>England</i>	26
Tanqueray, <i>Scotland</i>	19
Tanqueray 10, <i>Scotland</i>	22

## RUM

Bacardi Silver, <i>Puerto Rico</i>	18
Bacardi 8 Year, <i>Puerto Rico</i>	20
Flor de Cana 25 Year, <i>Nicaragua</i>	55
Mount Gay XO, <i>Barbados</i>	28
The Real McCoy Rum 3 Year, <i>Barbados</i>	19
The Real McCoy Rum 12 Year, <i>Barbados</i>	26
Rhum Clément VSOP, <i>Martinique</i>	22
Ron Zacapa Centenario 23 Year, <i>Guatemala</i>	26
Ron Zacapa XO, <i>Guatemala</i>	46

## TEQUILA

Clase Azul Plata	45
Clase Azul Reposado	55
Don Julio Blanco	22
Don Julio Reposado	26
Don Julio Anejo	31
Don Julio 1942	56
Patron Silver	23
Patron Reposado	25
Patron Anejo	31

## MEZCAL

Del Maguey Pechuga	65
Del Maguey Tobola	40

## PISCO

Pisco 100	18
-----------	----

## CANADIAN WHISKEY

Crown Royal	20
-------------	----

## IRISH WHISKEY

Bushmill's	19
Bushmill's 16 Year	36
Green Spot	25
Jameson	20
Jameson Black Barrel	21
Jameson 18 Year	60
Redbreast	28

## JAPANESE WHISKEY

Yamazaki 12 Year	35
------------------	----

We invite you to join our online community at



Dine at The Plaza



@dineattheplaza @theplazahotel

# Spirits & Liqueurs

## SINGLE MALT SCOTCH WHISKY

Auchentoshan 12 year, <i>Western Lowlands</i>	22
Glenkinchie 12 year, <i>Lowlands</i>	25
The Balvenie 12 year, <i>Speyside</i>	25
The Balvenie 17 year, <i>Speyside</i>	55
The Balvenie 30 year, <i>Speyside</i>	295
Glenfiddich 12 year, <i>Speyside</i>	23
Glenfiddich 18 year, <i>Speyside</i>	45
Glenfiddich 21 year, <i>Speyside</i>	65
Glenlivet 12 year, <i>Speyside</i>	25
Glenlivet 15 year, <i>Speyside</i>	35
Glenlivet 18 year, <i>Speyside</i>	55
Glenrothes Special Reserve, <i>Speyside</i>	24
Macallan 12 year, <i>Speyside</i>	26
Macallan 18 year, <i>Speyside</i>	65
Highland Park 12 year, <i>Orkney</i>	24
Highland Park 18 year, <i>Orkney</i>	55
Glenmorangie 10 year, <i>Highlands</i>	21
Glenmorangie Lasanta, <i>Highlands</i>	28
Glenmorangie Quinta Ruban, <i>Highlands</i>	28
Glenmorangie Nectar d'Or, <i>Highlands</i>	32
Oban 14 year, <i>Highlands</i>	32
Tallisker 10 year, <i>Isle of Skye</i>	30
Tallisker 1985 Maritime Edition, <i>Isle of Skye</i>	250
Ardbeg 10 year, <i>Islay</i>	25
Bowmore 25 year, <i>Islay</i>	165
Lagavulin 16 year, <i>Islay</i>	35
Laphroaig 10 year, <i>Islay</i>	25

## BLENDED SCOTCH

Chivas Regal 12yr	20
Chivas Regal 18yr	38
The Famous Grouse	18
Johnnie Walker Black Label	22
Johnnie Walker Green Label	28
Johnnie Walker Gold Label Reserve	40
Johnnie Walker Blue Label	80
Johnnie Walker King George V	200

## KENTUCKY BOURBON WHISKEY

Angel's Envy	23
Bakers	26
Basil Hayden's	24
Blanton's Single Barrel	25
Bulleit Straight	21
Makers Mark	21
Michter's Small Batch	22
Wild Turkey Rare Breed	22
Woodford Reserve	23
Colonel EH Taylor Small Batch	26
Old Rip Van Winkle 10 Year	95
Van Winkle Special Reserve 12 Year	195

## AMERICAN RYE WHISKEY

Bulleit Rye	20
Michter's Straight Rye	22
Wild Turkey 101 Rye	18
Whistle Pig Rye 10 Year	30

## TENNESSEE WHISKEY

Jack Daniel's	19
Jack Daniel's Single Barrel	24

We invite you to join our online community at



Dine at The Plaza



@dineattheplaza @theplazahotel

# *Spirits & Liqueurs*

VERMOUTH		CORDIAL	
Carpano Antica Formula 1786	18	43 Licor	18
Lillet Aperitif Blanc	18	Bailey's Irish Cream	18
		Frangelico	18
AMAROS		Kahlua	18
Amaro Nonino	25	Lejay Cassis	18
Aperol Aperitivo	18	Molinari Caffè	18
Campari	18	Sambuca Romana	18
Cynar	18	St. Germain	18
Fernet Branca	18		
		BRANDY AND ARMAGNAC	
PORT		Poire Williams, G.E. Massenez	25
Fonseca Bin 27	18	Calvados Caquerel Fine	20
Graham's 10 Year	22	Larressingle VSOP Armagnac	24
Graham's 20 Year	30	Château de Lacquy VSOP Bas-Armagnac	28
Graham's Vingate 1983	55		
Sandeman Tawny Port	18	COGNAC	
Sandeman Ruby Port	18	Camus, Extra Élegance	95
Cossart Gordon Madeira Bual 10 Year	18	Camus, Family Legacy	295
Lustau Palo Cortado Peninsula Sherry	18	Courvoisier XO	65
		Frapin XO	48
		Hennessy VSOP	22
		Hennessy XO	75
		Paul Giraud Grande Champagne Tres Rare	65
		Remy Martin 1738	32
		Remy Martin XO	65
		Remy Martin Louis XIII	325

We invite you to join our online community at



Dine at The Plaza



@dineattheplaza @theplazahotel

