"I only drink champagne on two occasions, when I am in love & when I am not."

- Coco Chanel
Take a journey with your taste buds through the most prestigious houses in the Champagne province!

**Champagne Flights**

Take a journey with your taste buds through the most prestigious houses in the Champagne province!

(2.5 ounces pours)

---

**Champagne House of the Month:**

**Perrier-Jouët**

Since 1811, the House of Perrier-Jouët has created wines with a unique signature, floral, and style. They are a house of craftsmanship.

“Perrier-Jouët Grand Brut is the foundation on which Maison Perrier-Jouët built its reputation — a refined and balanced cuvée revealing the floral nuances of Chardonnay.”

-Hervé Deschamps
Chef de caves de la Maison Perrier-Jouët

The Champagne Bar is proud to feature Perrier-Jouët for the month of January.

#105 Perrier-Jouët Grand Brut
Épernay, France
34 (glass) / 200 (750 ml)

---

**The Plaza Platinum Flight**

160

<table>
<thead>
<tr>
<th>Veuve Clicquot</th>
<th>Krug Rose</th>
<th>Dom Pérignon</th>
</tr>
</thead>
<tbody>
<tr>
<td>&quot;La Grande Dame&quot;</td>
<td>Mesnil-sur-Oger, France, NV</td>
<td>Épernay, France, NV</td>
</tr>
</tbody>
</table>

**The Plaza Silver Flight**

80

<table>
<thead>
<tr>
<th>Ruinart Blanc de Blancs</th>
<th>Perrier-Jouët Grand Brut</th>
<th>Veuve Clicquot</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reims, France, 2006</td>
<td>Épernay, France, NV</td>
<td>Reims, France, NV</td>
</tr>
</tbody>
</table>

**The Plaza Rose Gold Flight**

125

<table>
<thead>
<tr>
<th>Krug Rose</th>
<th>Moët &amp; Chandon Rosé</th>
<th>Billecart-Salmon Rosé</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mesnil-sur-Oger, France, NV</td>
<td>Reims, France, NV</td>
<td>Mareuil-sur-Ay, France, NV</td>
</tr>
</tbody>
</table>

18% Gratuity will be applied to a check for parties of 6 or more.

We invite you to join our online community at @dineattheplaza
Champagne Bar

Cocktails

IMPERIAL PLAZA
25
This is the Champagne Bar's signature cocktail. It utilizes the distinctive complexity of Blume Marillen Apricot Eaux-de-Vie then balances it out with the rich notes of our own home-made clover honey syrup, freshly squeezed lemon juice and then charged with brut champagne.

BELLINI
26
It was the signature pink hues found in the works of Venetian painter Giovanni Bellini, that inspired Giuseppe Cipriani to name what may be the definitive international sparkler back in 1945. Fresh white peach purée charged with sparkling wine.

FRENCH 75
26
As the story goes, during WW I some American soldiers stumbled upon a stash of gin and champagne while marching through the French countryside. Not being able to satisfy their craving for a proper Tom Collins due to a lack of club soda, they used the champagne in its place and the French 75 was born. The Champagne Bar at the Plaza uses Plymouth gin or Hennessy VSOP shaken with freshly squeezed lemon juice then topped with brut champagne to create this classic soldiers favorite.

CLASSIC CHAMPAGNE COCKTAIL
26
Step back into the 19th century and enjoy this classic combination of Brut Champagne sweetened with a Comptoir du Sud sugar cube and a dash of Angostura bitters for flavor with a lemon twist for style.

5TH AVENUE STAR
27
Add some spice to your day with this pomegranate cocktail that mixes Captain Morgan spiced rum, Mulling spice infused pomegranate syrup and brut champagne and is then accented with lemon juice and finished with star anise.

STRAWS ARE AVAILABLE UPON REQUEST
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Champagne & Caviars

Krug Grande Cuvée Brut 375ml
&
One ounce tsar imperial ossetra served with traditional condiments
425

Krug Grande Cuvée Brut 750ml
&
One ounce kaluga huso hybrid imperial served with traditional condiments
895

Champagne & Sparkling
Wines by the Glass

MOET & CHANDON “DOM PÉRIGNON”
#121 Brut, Épernay, France 2006
95 / 600

VEUVE CLICQUOT LA GRANDE DAME
#129 Brut, Reims, France NV
75 / 450

PERRIER-JOUËT GRAND BRUT
#105 Brut, Épernay, France NV
34 / 200

VEUVE CLICQUOT
#101 Brut, Reims, France NV
32 / 160

MOET & CHANDON
#108 Brut Impérial, Épernay, France NV
29 / 145

NICOLAS FEUILLATTE
#100 Brut, Épernay, France NV
25 / 125

NINO FRANCO RUSTICO
#150 Prosecco Superiore, Valdobbiadene, Italy NV
20 / 83

KRUG GRAND CUVEE
#172 Reims, France NV (375ml)
95 / 225

RUINART BLANC DE BLANCS
#170 Reims, France NV (375ml)
45 / 125

BILLECART-SALMON ROSÉ
#113 Rosé, Mareuil-sur-Ay, France NV
49 / 250

VEUVE CLICQUOT ROSÉ
#116 Rosé, Reims, France NV
39 / 195

MOET & CHANDON ROSÉ
#111 Brut Impérial Rosé, Épernay, France NV
42 / 220

KRUG ROSÉ
#181 Reims, France NV (375ml)
105 / 300

@dineattheplaza
## Wines

### WHITE WINE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Score</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>212 Tolloy Pinot Grigio</td>
<td>19/76</td>
<td>Alto Adige, Italy 2017</td>
</tr>
<tr>
<td>272 Pascal Jolivet Sancerre</td>
<td>25/95</td>
<td>Loire Valley, France 2017</td>
</tr>
<tr>
<td>232 Allan Scott Sauvignon Blanc</td>
<td>19/76</td>
<td>Marlborough, New Zealand 2017</td>
</tr>
<tr>
<td>214 Von Schubert Maximin Grunhaus Riesling</td>
<td>19/76</td>
<td>Mosel, Germany 2016</td>
</tr>
<tr>
<td>263 William Fevre Chablis</td>
<td>26/95</td>
<td>Burgundy, France 2016</td>
</tr>
<tr>
<td>255 Jordan Chardonnay</td>
<td>27/110</td>
<td>Russian River, California 2016</td>
</tr>
<tr>
<td>245 Cakebread Chardonnay</td>
<td>36/145</td>
<td>Napa Valley, California 2015</td>
</tr>
</tbody>
</table>

### ROSÉ WINE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Score</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>300 Domaine Sainte Marie Vie Vité</td>
<td>19/76</td>
<td>Provence, France 2017</td>
</tr>
<tr>
<td>302 Chateau d’Esclans Whispering Angel</td>
<td>24/94</td>
<td>Provence, France 2018</td>
</tr>
</tbody>
</table>

### RED WINE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Score</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>419 Evolution Pinot Noir</td>
<td>20/80</td>
<td>Willamette Valley, Oregon 2017</td>
</tr>
<tr>
<td>440 Chateau de Santenay Clos Philipe le Hardi</td>
<td>25/95</td>
<td>Hautes Cotes de Beaume Monopole, Burgundy, France 2016</td>
</tr>
<tr>
<td>439 Terrazas de Los Andes Malbec Reserva</td>
<td>19/76</td>
<td>Mendoza, Argentina 2016</td>
</tr>
<tr>
<td>441 Il Bruciato Tenuta Guado Al Tasso</td>
<td>28/110</td>
<td>Super Tuscan Bolgheri DOC, Tuscany, Italy 2016</td>
</tr>
<tr>
<td>468 Baron de Branc Bordeaux Blend</td>
<td>35/140</td>
<td>Margaux, Bordeaux 2012</td>
</tr>
<tr>
<td>498 Chappellet Mountain Cavéè Blend</td>
<td>26/95</td>
<td>Napa Valley, California 2016</td>
</tr>
<tr>
<td>481 Decoy by Duckhorn Cabernet Sauvignon</td>
<td>21/85</td>
<td>Sonoma County, California 2016</td>
</tr>
<tr>
<td>500 Newton Unfiltered Cabernet Sauvignon</td>
<td>35/140</td>
<td>Napa Valley, California 2015</td>
</tr>
</tbody>
</table>

### DESSERT WINE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Score</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>280 Michele Chiarlo ‘Nivole’ Moscato d’Ast</td>
<td>19/48</td>
<td>Piedmont, Italy 2016 (375ml)</td>
</tr>
<tr>
<td>281 Chateau Coutet Sauternes first growth</td>
<td>35/220</td>
<td>Barsac, France 2012</td>
</tr>
</tbody>
</table>

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Beer Selection

DOMESTIC
Brooklyn Brewery East IPA, NY 6.9% abv 12
Samuel Adams, Boston, MA 4.9% abv 10
Ommegang Three Philosophers, NY 9.7% abv 18
Original Sins Cider, NY 6.0% abv 12

IMPORT
Stella Artois, Belgium, 4.4% abv 10
Heineken, Netherlands 5.0% abv 10
Amstel Light, Netherlands 3.5% abv 10
Hitachino Nest White Ale, Japan 5.7% abv 19
Weihenstephaner Hefeweizen, Germany 5.4% abv 12
Corona, Mexico 4.7% abv 10

NON-ALCOHOLIC BEER & SPIRITS
St. Pauli Girl, Germany 10
Seedlip Grove 42, Citrus Botanicals 16
Seedlip Garden 108, English Peas & Hay 16
Seedlip Spice 94, Aromatics 16

Non-Alcoholic Cocktails

THE GINGER PEACH 14
organic cane sugar, fresh white peach purée
Fever Tree Ginger Ale

RASPBERRY ITALIAN SODA 14
Monin raspberry syrup,
Fever Tree Club Soda, fresh raspberries

SHIRLEY TEMPLE 14
classic

METROPOLITAN 16
Our version of a virgin cosmopolitan
Seedlip Grove 42, Cranberry, Lemon

COURTYARD COCKTAIL 16
Seedlip Garden 108, Cucumber, Lime

Sodas

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

Bottled Water

Evian small 9 large 12
San Pellegrino small 9 large 12

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**Spirits**

**VODKA**
- Absolut 20
- Absolut Elixir 22
- Belvedere 22
- Chopin 21
- Finlandia 19
- Grey Goose 21
- Grey Goose Citron 20
- Grey Goose Orange 20
- Ketel One 20
- Stolichnaya 20
- Stolichnaya Elit 27
- Tito's 21

**GIN**
- Beefeater 18
- Bombay 18
- Bombay Sapphire 19
- Botanist 20
- Hendrick's 24
- Plymouth 20
- Tanqueray 19

**RUM**
- Bacardi Superior 18
- Bacardi 8 Yr 20
- Captain Morgan 19
- Malibu 18
- Mount Gay Black Barrel 19
- Gosling's Black Seal 20
- Myers's Dark 18

**TEQUILA**
- Hormitos 19
- Don Julio Blanco 22
- Don Julio Reposado 26
- Patron Silver 23

**BOURBON**
- Bulleit 21
- Knob Creek 20
- Maker's Mark 21
- Woodford Reserve 23

**WHISKEY**
- Bulleit Rye 21
- Jim Beam Rye 20
- Canadian Club 19
- Crown Royal 20
- Jameson 20

**SCOTCH WHISKY**
- Glenfiddich 12 Yr 23
- Macallan 12 Yr 26
- The Glenlivet 12 Yr 25
- Dewar's White Label 19
- Chivas 12 Yr 20
- Johnnie Walker Black Label 22

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**Soups & Salads**
(SERVED DAILY FROM 11AM TO 10.30PM)

**Light Bites**

**LOCAL CHEESES** 29
chef's selection of local cheeses, honeycomb, raisins on the vine, marcona almonds, cranberry-walnut toast

**ARTISANAL CHARCUTERIE** 39
chef's selection meats, Brooklyn pickled green beans, rustic beans

**WAGYU BEEF TARTARE** 32
quail egg, lotus root and taro chips

**CAPONATA AVOCADO TOAST** 25
eggplant caponata, trevisio, ricotta salata, crispy chickpeas, clementine vinaigrette

**PLAZA CLUBHOUSE SANDWICH** 26
house brined turkey, bibb lettuce, Nueski bacon spread, olive oil, heirloom tomatoes

**Soups & Salads**

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

**BURRATA** 30
asparagus, shaved fennel and radish, dandelion, balsamic vinegar

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

**CAESAR SALAD** 22
baby gem lettuce, parmagiano-reggiano crisps, NY rye croutons, caesar dressing

*add chicken 11, skuna bay salmon 15, shrimp 16*

**Mains**

**2 LB 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

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Seaside

CAVIAR SERVICE
Petrussian tsar imperial ossetra
205/20 grams

Petrussian kaluga huso hybrid imperial
295/20 grams

SEAFOOD PLATTER 79
east coast oysters, jumbo prawns, ½ Maine lobster, king crab legs, mignonette, marie rose, cocktail sauce

EAST COAST OYSTERS
mignonette pearls, cocktail sauce
½ dozen 26 or 1 dozen 45

SHRIMP COCKTAIL 32
poached shrimps, lemon zest, cocktail sauce

CITRUS SALMON CRUDO 23
pamplemousse brûlé, avocado, pickled leeks, fennel gaufrette

All Day
(SERVED DAILY FROM 11AM TO 10:30PM)

From The Butcher

APPLE BRINED CORNISH HEN 40
ANGUS TENDERLOIN 85
WAGYU STRIP 110
PRIME VEAL CHOP 85
COLORADO LAMB LOIN 58

ACCOMPANIMENTS
choice of one
mushroom ragout
butter whipped potatoes
glazed seasonal vegetables

SAUCE
choice of one
bordelaise
chimichurri
house bourbon steak sauce

10% GRATUITY WILL BE APPLIED TO A CHECK FOR PARTIES OF 6 OR MORE

We invite you to join our online community at @dineattheplaza
BIG BEN BREAKFAST TEA
a wonderful English breakfast blend of black teas from Yunnan (China) and Assam (India)

THÉ DES LORDS EARL GREY
Earl Grey with a pronounced bergamot flavor

MARGARET’S HOPE DARJEELING
a fruity summer flush Darjeeling tea with a great character

THÉ DU HAMMAM
a fruity blend of green tea, rose petals, green dates and berries

Decaffeinated

SPICED CHAMOMILE & APPLES
a warm and comforting infusion of apple, chamomile, cinnamon, stinging nettle leaves, ginger, anise, cardamom, and cloves

ROOIBOS DES VAHINÉS
a South African red tea with flavors of vanilla, almond and marigold petals

TROPICAL GARDEN
a fruity infusion with pieces of mango, pineapple, papaya and peach

Grand Cru Collection

JASMINE PEARLS
the finest and rarest of jasmine teas, rolled by hand

SILVER NEEDLES
also known as “Yin Zhen”, is a unique and spectacular white tea with notes of chestnuts & honey, made of silvery buds only

La Colombe Coffee

American regular or decaffeinated 10
Espresso 7
Double espresso 12
Latte 12
Cappuccino 12

$4 supplement for a double latte, double cappuccino or double macchiato

$1 supplement for soy or almond milk

15% GRATUITY WILL BE APPLIED TO A CHECK FOR PARTIES OF 6 OR MORE

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Desserts

CHESTNUT LADY M CRÊPE CAKE
chestnut crêpes, apple siders spiced compote, huckleberry preserve
19

TOKI COFFEE SUNDAE
mascarpone milk foam, kuro sato brown sugar tuile, Japanese whiskey jelly, espresso bean ice cream
22

MULLED ROASTED APPLE
red verjus reduction, müesli sablé, crème fraîche-vanilla semifreddo, goat’s milk caramel
20

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

MANDARIN-ORANGE & MILK CHOCOLATE MILLE-FEUille
layers of caramel puff pastry, Tanariva milk chocolate tuile, salty dark chocolate ganache
20

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

ICE CREAM (CHOICE OF 3)
double chocolate Tahitian vanilla caramel macadamia coconut rum raisin brown butter apple
18

SORBET (CHOICE OF 3)
blood orange and cinnamon mango Bali tea yuzu & lemon green apple ginger
18

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

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## Champagnes by the Bottle

### Non-Vintage Champagne

<table>
<thead>
<tr>
<th>Item</th>
<th>Champagne</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>100</td>
<td>Nicolas Feuillatte Brut</td>
<td>Chouilly, France NV</td>
<td>125</td>
</tr>
<tr>
<td>101</td>
<td>Veuve Clicquot Ponsardin Brut</td>
<td>Reims, France NV</td>
<td>160</td>
</tr>
<tr>
<td>103</td>
<td>Taittinger La Française</td>
<td>Reims, France NV</td>
<td>180</td>
</tr>
<tr>
<td>104</td>
<td>Laurent-Perrier Brut</td>
<td>Tours-sur-Marne, France NV</td>
<td>160</td>
</tr>
<tr>
<td>105</td>
<td>Perrier Jouët Grand Brut</td>
<td>Epernay, France NV</td>
<td>200</td>
</tr>
<tr>
<td>106</td>
<td>Mumm Blanc de Blancs</td>
<td>Reims, France NV</td>
<td>250</td>
</tr>
<tr>
<td>107</td>
<td>Krug Grande Cuvée Brut</td>
<td>Reims, France NV</td>
<td>600</td>
</tr>
<tr>
<td>140</td>
<td>Pierre Peters Blanc de Blanc Grand Cru</td>
<td>Mesnil-sur-Oger, France NV</td>
<td>200</td>
</tr>
</tbody>
</table>

### Half Bottles (375ml)

<table>
<thead>
<tr>
<th>Item</th>
<th>Champagne</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>170</td>
<td>Ruinart Blanc de Blancs</td>
<td>Reims, France NV</td>
<td>125</td>
</tr>
<tr>
<td>180</td>
<td>Krug Grande Cuvée Brut</td>
<td>Reims, France NV</td>
<td>225</td>
</tr>
<tr>
<td>181</td>
<td>Krug Grande Cuvée Rosé</td>
<td>Reims, France NV</td>
<td>300</td>
</tr>
</tbody>
</table>

### Magnums

<table>
<thead>
<tr>
<th>Item</th>
<th>Champagne</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>185</td>
<td>Moët &amp; Chandon ‘Dom Pérignon’</td>
<td>Epernay, France 2006</td>
<td>1800</td>
</tr>
<tr>
<td>186</td>
<td>Nicolas Feuillatte Réserve Particulière Brut</td>
<td>Chouilly, France</td>
<td>350</td>
</tr>
<tr>
<td>187</td>
<td>Nicolas Feuillatte Palmes d’Or Brut</td>
<td>Chouilly, France 1999</td>
<td>880</td>
</tr>
<tr>
<td>188</td>
<td>Veuve Clicquot Ponsardin Brut</td>
<td>Reims, France NV</td>
<td>550</td>
</tr>
<tr>
<td>189</td>
<td>Ruinart Blanc de Blancs</td>
<td>Reims, France NV</td>
<td>600</td>
</tr>
<tr>
<td>190</td>
<td>Ruinart Rosé</td>
<td>Reims, France NV</td>
<td>700</td>
</tr>
<tr>
<td>191</td>
<td>Laurent Perrier Rosé</td>
<td>Tours-sur-Marne, France NV</td>
<td>600</td>
</tr>
<tr>
<td>192</td>
<td>Billecart-Salmon Rosé</td>
<td>Mareuil-sur-Ay, France NV</td>
<td>600</td>
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</tbody>
</table>

### World Sparkling

<table>
<thead>
<tr>
<th>Item</th>
<th>Champagne</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>150</td>
<td>Nino Franco ‘Rustico’ Prosecco</td>
<td>Valdobbiadene, Italy NV</td>
<td>83</td>
</tr>
<tr>
<td>151</td>
<td>Domaine Carneros by Taittinger Brut</td>
<td>Carneros, California</td>
<td>100</td>
</tr>
<tr>
<td>151</td>
<td>Domaine Carneros by Taittinger Rose</td>
<td>Carneros, California</td>
<td>120</td>
</tr>
</tbody>
</table>

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Champagnes by the Bottle

**VINTAGE CHAMPAGNE**

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Price</th>
<th>Origin</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>121</td>
<td>Moët &amp; Chandon ‘Dom Pérignon’ Brut</td>
<td>600</td>
<td>Épernay, France</td>
<td>2009</td>
</tr>
<tr>
<td>123</td>
<td>Moët &amp; Chandon Grand Vintage Brut</td>
<td>280</td>
<td>Épernay, France</td>
<td>2002 &amp; 2006</td>
</tr>
<tr>
<td>124</td>
<td>Laurent-Perrier Brut Millésimé</td>
<td>220</td>
<td>Tours-sur-Marne, France</td>
<td>2004</td>
</tr>
<tr>
<td>125</td>
<td>Bollinger La Grande Année Brut</td>
<td>450</td>
<td>Maresail-sur-Ay, Champagne, France</td>
<td>2007</td>
</tr>
<tr>
<td>126</td>
<td>Nicolas Feuillate Palms d’Or Brut</td>
<td>325</td>
<td>Chouilly, France</td>
<td>2002</td>
</tr>
<tr>
<td>127</td>
<td>Veuve Clicquot Ponsardin Brut</td>
<td>295</td>
<td>Reims, France</td>
<td>2008</td>
</tr>
<tr>
<td>129</td>
<td>Veuve Clicquot Ponsardin 'La Grande Dame' Brut</td>
<td>450</td>
<td>Reims, France</td>
<td>2006</td>
</tr>
<tr>
<td>131</td>
<td>Louis Roederer ‘Cristal’ Brut</td>
<td>700</td>
<td>Reims, France</td>
<td>2009</td>
</tr>
<tr>
<td>132</td>
<td>Louis Roederer ‘Cristal’ Rosé</td>
<td>1400</td>
<td>Reims, France</td>
<td>2009</td>
</tr>
<tr>
<td>133</td>
<td>Philipponnant Clos des Goisses Brut</td>
<td>600</td>
<td>Mareuil-sur-Ay, France</td>
<td>1999</td>
</tr>
<tr>
<td>134</td>
<td>Rene Geoffroy Extra Brut Millesime</td>
<td>650</td>
<td>Ay, France</td>
<td>1999</td>
</tr>
<tr>
<td>135</td>
<td>Taittinger ‘Comtes de Champagne’ Brut</td>
<td>800</td>
<td>Reims, France</td>
<td>1998</td>
</tr>
<tr>
<td>136</td>
<td>Salon Brut</td>
<td>1350</td>
<td>Mesnil-Sur-Oger, France</td>
<td>1999</td>
</tr>
</tbody>
</table>

**ROSÉ CHAMPAGNE**

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Price</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>110</td>
<td>Laurent Perrier Rosé</td>
<td>250</td>
<td>Tours-sur-Marne, France</td>
</tr>
<tr>
<td>111</td>
<td>Billecart-Salmon Rosé</td>
<td>250</td>
<td>Mareuil-sur-Ay, France</td>
</tr>
<tr>
<td>112</td>
<td>Taittinger Prestige Rosé</td>
<td>250</td>
<td>Reims, France</td>
</tr>
<tr>
<td>113</td>
<td>Moët &amp; Chandon ‘Dom Pérignon’ Rosé</td>
<td>880</td>
<td>Épernay, France</td>
</tr>
<tr>
<td>114</td>
<td>Perrier-Jouët ‘Blason’</td>
<td>220</td>
<td>Épernay, France</td>
</tr>
<tr>
<td>132</td>
<td>Louis Roederer ‘Cristal Rosé’</td>
<td>1400</td>
<td>Reims, France</td>
</tr>
<tr>
<td>130</td>
<td>Veuve Clicquot Ponsardin ‘La Grande Dame’ Brut Rosé</td>
<td>850</td>
<td>Reims, France</td>
</tr>
</tbody>
</table>

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

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Reserve Wine List

White Wine

200  Jermann Pinot Grigio  
     Venezia, Italy 2017  

206  Trimbach Riesling  
     Alsace, France 2013  

207  Schloss Vollrads Qualitätswein Riesling  
     Rheingau, Germany 2014  

208  Peter Jakob Kuhn Riesling  
     Rheingau, Germany 2012  

209  J & H.A. Strub N. Paterberg Riesling  
     Rheingau, Germany 2005  

223  Chalk Hill Sauvignon Blanc  
     Sonoma County, California 2015  

225  Provenance Sauvignon Blanc  
     Rutherford, Napa Valley, California 2015  

226  Cakebread Sauvignon Blanc  
     Napa Valley, California 2016  

242  Au Bon Climat Chardonnay  
     Santa Barbara County, California 2015  

246  Paul Hobbs Ellen Lane Estate Chardonnay  
     Russian River Valley, California 2014  

247  Sonoma-Cutrer Chardonnay  
     Russian River Ranches, California 2016  

249  Château Montelena Chardonnay  
     Napa Valley, California 2014  

250  Frog's Leap Chardonnay  
     Napa Valley, California 2012  

252  Newton Unfiltered Chardonnay  
     Napa Valley, California 2015  

267  Olivier Leflaive Chassagne-Montrachet  
     Burgundy, France 2015  

268  Louis Latour 'Chateau de Blagny' Meursault-Blagny 1er Cru  
     Burgundy, France 2013  

270  Bonneau du Martray  
     Corton Charlemagne Grand Cru  
     Burgundy, France 2013  

302  Château d’Esclans Rock Angel Rose  
     Provence, France 2017  

15% Gratuity will be applied to a check for parties of 6 or more.  
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# Reserve Wine List

## Red Wine

<table>
<thead>
<tr>
<th>Number</th>
<th>Wine Name</th>
<th>Price</th>
<th>Country/Region</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>400</td>
<td>Domaine Pierre Gelin Gevrey-Chambertin 'Clos de Meixvelle'</td>
<td>280</td>
<td>Burgundy, France</td>
<td>2014</td>
</tr>
<tr>
<td>404</td>
<td>Joseph Drouhin Grands-Echezeaux Grand Cru</td>
<td>950</td>
<td>Burgundy, France</td>
<td>2009</td>
</tr>
<tr>
<td>409</td>
<td>Domaine Drouhin Pinot Noir Dundee Hills, Oregon</td>
<td>165</td>
<td>Dundee Hills, Oregon</td>
<td>2015</td>
</tr>
<tr>
<td>410</td>
<td>Hirsch Vineyards Pinot Noir Sonoma Coast</td>
<td>300</td>
<td>Sonoma Coast, California</td>
<td>2011</td>
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<tr>
<td>411</td>
<td>La Crema Pinot Noir Sonoma Coast</td>
<td>90</td>
<td>Sonoma Coast, California</td>
<td>2015</td>
</tr>
<tr>
<td>413</td>
<td>Gary Farrell Pinot Noir Russian River Valley</td>
<td>150</td>
<td>Russian River Valley</td>
<td>2015</td>
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<tr>
<td>420</td>
<td>Louis Jadot Beaujolais-Villages Beaujolais</td>
<td>70</td>
<td>Beaujolais, France</td>
<td>2017</td>
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<tr>
<td>422</td>
<td>Chapoutier ‘Bernadine’ Châteauneuf-du-pape</td>
<td>220</td>
<td>Rhône, France</td>
<td>2010</td>
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<tr>
<td>423</td>
<td>Auguste Clape Cornas, Syrah Rhône</td>
<td>390</td>
<td>Rhône, France</td>
<td>2004</td>
</tr>
<tr>
<td>434</td>
<td>Masi Costasera Amarone della Valpolicella Classico Veneto</td>
<td>230</td>
<td>Valpolicella Classico Veneto, Italy</td>
<td>2012</td>
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<tr>
<td>461</td>
<td>Château Pape Clément (Grand Cru Classé de Graves) Pessac Léognan, Bordeaux, France</td>
<td>550</td>
<td>Pessac Léognan, Bordeaux, France</td>
<td>2007</td>
</tr>
<tr>
<td>484</td>
<td>Caymus Cabernet Sauvignon Napa Valley</td>
<td>280</td>
<td>Napa Valley, California</td>
<td>2016</td>
</tr>
<tr>
<td>485</td>
<td>Caymus Cabernet Sauvignon Special Selection Napa Valley</td>
<td>500</td>
<td>Napa Valley, California</td>
<td>2014</td>
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<tr>
<td>488</td>
<td>Duckhorn Cabernet Sauvignon Napa Valley</td>
<td>250</td>
<td>Napa Valley, California</td>
<td>2013</td>
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<tr>
<td>489</td>
<td>Far Niente Cabernet Sauvignon Napa Valley</td>
<td>550</td>
<td>Napa Valley, California</td>
<td>2015</td>
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<tr>
<td>490</td>
<td>Frogs Leap Cabernet Sauvignon Rutherford</td>
<td>190</td>
<td>Rutherford, California</td>
<td>2014</td>
</tr>
<tr>
<td>494</td>
<td>Newton &quot;Le Puzzle&quot; Cabernet Blend Napa Valley</td>
<td>400</td>
<td>Napa Valley, California</td>
<td>2005</td>
</tr>
<tr>
<td>494</td>
<td>Bryant Family 'Bettina' Red Blend Napa Valley</td>
<td>600</td>
<td>Napa Valley, California</td>
<td>2011</td>
</tr>
<tr>
<td>499</td>
<td>Opus One Napa Valley</td>
<td>700</td>
<td>Napa Valley, California</td>
<td>2015</td>
</tr>
</tbody>
</table>

**PLEASE ASK YOUR SERVER FOR MASTER RESERVE WINE LIST**

We invite you to join our online community at

@dineattheplaza
Champagne has been a region in France long before it became known for its famous sparkling wine. Nestled in the northeast region of France, it has been the dramatic setting for many historic events in the country’s rich history. Champagne was believed to be created by Benedictine monks in the early 1500s, but we owe a lot to Dom Perignon as one of the pioneers of creating this sparkling wine. It has been perfected across the centuries, and is now distributed all over the world!

Champagne has toasted billions of weddings, launched thousands of ships and shared millions of special memories. No other wine quite equates with its opulence and festivity. It is the celebratory nature of Champagne that led to be the namesake for the famous bar located within the historic Plaza hotel.

Welcome to Champagne Bar! You are invited to come and sample the finest bubbles, caviar, and handcrafted cocktails in this lavish setting. We aspire to offer unparalleled service and luxury in an atmosphere tailor-made to celebrate any occasion.

HOURS OF OPERATION
Sunday-Saturday
7:00am-11:00pm

Breakfast:
7:00am-11:00am daily

Light Fare:
11:00am-10:30pm daily