The Grandeur of Afternoon Tea

Caviar Service

PÉTROSSIAN TSAR IMPERIAL OSSETRA
20 Grams

MOËT & CHANDON “DOM PÉRIGNON”
Brut, Épernay, France 2006
Two Glasses

SANDWICHES & SAVORIES
Beet & Goat Cheese Gateaux, Pistachio Crumble, Mint, Brioche
Cured Scottish Salmon Crudo, Lemon Mousse, Rice Cracker
Truffle Gougeres, Duck Liver Pate, Kumquat Marmalade, Fennel
Caviar Blini Chive Crème Fraîche, American Sturgeon Caviar
Lobster Roll, Daikon Sprouts, Buttered Potato Roll

SCONES
Freshly Baked Warm Seasonal Scones,
Devonshire Cream, Meyer Lemon Curd, House-Made Preserves

PASTRIES & SWEETS
Mont Blanc Tart Sable, Chestnut Puree, Huckleberry Compote, Vanilla Cream
Hibiscus-Pineapple Chouquette, Caramelized Pineapple Hibiscus Custard
Dark Chocolate Kugelhopf, Espresso Cognac Ganache, Mocha Coulis
Seasonal Fruit Tart, Mandarin Orange Pastry Cream
Grapefruit Macaron, Rosemary Ganache
Green Tea Financier Cake, Yuzu Cremeux, Yellow Meringue Viola

JASMINE PEARLS
GRAND CRU TEA

This Spectacular Tea Produces A Beverage Of The Highest Quality:
The Softness Of The Green Tea Is The Perfect Complement To The Subtlety Of The Jasmine
The Roundness And The Smoothness Of The Beverage Feels Like A Pearl Of Tea To The Palate

550 FOR TWO

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