

Grand Imperial Tea

The Grandeur of Afternoon Tea

Caviar Service

PETROSSIAN 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 Fraiche, 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 Kugeloph, 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



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