



*Evening Light Fare*

CAVIAR SERVICE

Petrossian Tsar Imperial Ossetra 20 grams / 205  
Kaluga Huso Hybrid Imperial 20 grams / 295

OYSTER ON A HALF SHELL  
HALF DOZEN 18 DOZEN 36

daily selection, mignonette and cocktail sauce

PLAZA LOBSTER ROLL 36

maine lobster, citrus bouillon, butter potato roll,  
cilantro yuzu aioli  
with Imperial Osetra Caviar 56  
served with french fries

THE FIZGERALD SLIDERS 32

chef's special blend, house-made ketchup, smoked  
bacon, local NY pickels,  
brioche bun served with french fries

STEAMED BAO BUNS 24

choice of kalbi beef, pork belly or salmon  
cabbage, cilantro, carrot, watermelon radish slaw,  
spicy aioli

GRILLED COLORADO LAMB  
TWO 29 FOUR 58

juniper berry & mustard marinade, roasted garlic  
tahini, mint chimichurri

MURRAY'S CHEESE SELECTION 30

honeycomb, marcona almonds, raisins on the vine,  
cranberry-walnut toasts

CAESAR SALAD 22

gem lettuce, parmesano reggiano, cracked pepper  
croutons, caesar dressing

FARM LETTUCES 21

shaved vegetables, heirloom tomatoes, citrus  
vinaigrette

MINI TWILIGHT DESSERTS

(per piece)

peppermint patty 5  
Plaza golden egg 8  
lychee & rose macaron 5  
black currant & violet éclair 5  
seasonal fruit tart 5

LEMON VERBENA & PEACH  
VERRINE 19

citrus cake, ginger crumble, peach & red tea jelly

PASSION FRUIT LADY M CAKE 17

raspberry & mint preserve

PEPPERMINT PATTY 18

white chocolate mint parfait, oatmeal shortbread,  
chocolate mint feuilletine

ICE CREAM 19

three scoops of seasonal ice cream

SORBET 19

three scoops of seasonal sorbet

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