



CHAMPAGNE BAR

THE PLAZA

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

- COCO CHANEL

Wines by the Glass

Champagne

NV Nicolas Feuillatte Brut 29/145
Épernay, France

NV Moët & Chandon Brut Imperial
32/160
Epernay, France

Louis Roederer Cristal 2007
108/540
Reims, France

NV Ruinart Blanc de Blancs 51/125
Reims, France (375 ml)

NV Veuve Clicquot Brut 35/175
Reims, France (375 ml)

NV Perrier Jouet Blanc de Blancs 45/225
Epernay, Champagne

White

Tolloy Pinot Grigio 26/104
Alto Adige, Italy 2017

Alan Scott Sauvignon Blanc 19/76
Marlborough, New Zealand

Pascal Jolivet Sancerre 24/95
Loire Valley, France 2018

William Fevre Chablis 25/98
Burgundy, France 2019

Cakebread Chardonnay 36/144
Napa Valley, California 2017

Jordan Chardonnay 27/110
Russian River Valley, Sonoma 2017

Champagne Rose

NV Perrier Jouet Blanson Rosé 45/225
Epernay, France

NV Ruinart Rose 51/280
Epernay, France

NV Billecat-Salmon Rose 49/250
Marseuil-sur-Ay, France

Rose

Domaine Sainte Marie VieVité 18/72
Provence, France 2017

Chateau d'Esclans Whispering Angel
Provence, France 2018 24/96

Red

Evolution Pinot Noir 22/88
Willamette Valley, Oregon 2017

Terrazas de Los Andes
Malbec Reserva 20/80
Mendoza, Argentina 2016

Il Bruciato Tenuta Guado Al Tasso
Super Tuscan 28/112
Bolgheri DOC, Tuscany, Italy 2016

Decoy by Duckhorn
Merlot 23/92
Sonoma County, California 2016

Newton Claret 2015
Meritage 21/89
North Coast, California

Champagne Bar Cocktails

IMPERIAL PLAZA 32

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 28

It was the signature pink hues found in the works of Venetian painter Giovanni Bellini that inspired one Giuseppe Cipriani to name what may be the definitive international sparkler back in 1945. Fresh white peach puree combined with sparkling wine and finished with a fresh mint leaf.

FRENCH 75 29

As the story goes; during WW I some America 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 shaken with freshly squeezed lemon juice and topped with brut champagne to create this classic.

AIR MAIL 30

A true gem from the hard to find, "Here's How Guide", circa 1939; mixes Bacardi 8 year old rum, home-made clover honey syrup, and freshly squeezed lime juice then finished with brut champagne to deliver this old school cocktail.

CHAMPAGNE BLOSSOM 31

This Plaza original is a sophisticated champagne cocktail that combines brut champagne with Marolo camomile grappa, Reagan's orange bitters and a sugar cube in a champagne flute, enhanced with a fresh orange twist.

Let's Plaza Again

Exclusive to the Champagne Bar elevate your senses in this extraordinary pairing of Special Reserve Ossetra caviar and 2007 Roederer Cristal.

Petrossian Special Reserve Ossetra Caviar

House Petrossian takes this legendary breed to new heights. Only the finest batches are ever considered and very few of those are worthy of the Special Reserve label. The full flavor, the rich perfume, the bold burst of brine. Close your eyes, imagine that sublime experience and then elevate it beyond your expectations.

That is Special Reserve.

House of Louis Roederer Cristal 2007

Ever since Tsar Alexander II asked to create a special cuvée in 1876 Cristal has become synonymous with leading prestige cuvée of Champagne. Its classic bouquet is both elegant and discreet. Pear and red currants are combined with nuances of hot pastries and freshly baked Tarte Tatin. The textures are silky, velvety and luscious; they provide perfect overtones to the wine's sensual ensemble. Powdery and salty nuances stimulate the edges of the tongue, adding a precise and energetic quality.

\$695

inclusive of two glasses of 2007 Cristal

+\$155

750ml of 2007 Cristal

classic caviar accompaniments upon request

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.

Light Fare

CONTINENTAL TIER 39

(served until 2PM)

seasonal fruit selection

cheese & charcuterie

pastry selection, jams & vermont butter

choice of three:

croissant, pain au chocolat, seasonal danish, blueberry or bran muffin

includes freshly squeezed juice, choice of coffee or organic loose leaf tea

choice of any one plate 21 (beverage not included)

AVOCADO TOAST 30

whole grain toast, avocado, herbed salad, Fitzgerald's pepper mix

pickled duck egg

DILL CURED SALMON 32

5 minute egg, house-cured salmon, Ben's cream cheese,

petit pickled salad, NY mini bagel

CAVIAR SERVICE

Petrossian Tsar Imperial Ossetra 205/20 grams

Kaluga Huso Hybrid Imperial 295/20 grams

CAESAR SALAD 22

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

FARM LETTUCES 21

shaved vegetables, heirloom tomatoes, citrus vinaigrette

TURKEY CLUB 27

honey roasted turkey, 'El Campo' avocado, greens, smoked bacon,

heirloom tomato, ciabatta

FOIE GRAS & TRUFFLE MOUSSE CREPE 35

house cured foie gras au torchon, mango & cherry coulis, pistachio crumble,

cherry compote, pickled mushrooms

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Desserts

MINI TWILIGHT DESSERTS

(per piece)

black forest 8

Plaza golden egg 8

lychee & rose macaron 5

black currant & violet eclair 5

seasonal fruit tart 5

LEMON VERBENA & PEACH VERRINE 21

citrus cake, ginger crumble, peach & red tea jelly

PASSION FRUIT LADY M CAKE 18

raspberry & mint preserve

PEPPERMINT PATTY 24

white chocolate mint parfait, oatmeal shortbread,

chocolate mint feuilletine

ICE CREAM 19

choice of three

honey & citrus, Tahitian vanilla, Santo Domingo chocolate

SORBET 19

choice of three

strawberry & basil, white peach, mango & Bali tea

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Beers by the Bottle

AMSTEL LIGHT 12
Light Lager, Belgium

CORONA 12
Pale Lager, Mexico

HEINEKEN 12
Pale Lager, Netherlands

HITACHINO 18
Belgian White Ale, Japan

OMMEGANG THREE PHILOSOPHERS 18
Quadrupel and Belgian Kriek Blend, New York

ORIGINAL SIN CIDER (GF) 12
Hard Cider, New York

SAMUEL ADAMS 12
Lager, Massachusetts

STELLA ARTOIS 12
Pilsner, Belgium

WEIHENSTEPHAN HEFEWEIZEN 12
Wheat Beer, Germany

ST. PAULI NON-ALCOHOLIC 12
Pale Lager, Germany

