



THE PALM COURT

THE PLAZA

Manhattan Tea

SANDWICHES & SAVORIES

Pickled English Cucumber, Green Goddess Crème, Rye Bread
Red Leicester Cheese, Shallots, House-Made Mayo, Multigrain Bread
Roasted Prime Rib, Whole Grain Mustard Crème, Brioche Bread
Deviled Egg Salad, Pickle Mayonnaise, Sourdough Bread
Pastrami Cured Salmon, Horseradish Crème, Pumpernickel

SCONES

Freshly Baked Warm Seasonal Scones
Devonshire Cream, Grapefruit Rosemary Curd, House-Made Preserves

PASTRIES & SWEETS

Bailey's Irish Cream Bûche de Noël, Hibiscus Berry Compote Jelly, Chocolate Fudge cake
Maple Cheesecake, Maple Syrup, Poached Pear, Speculoos Graham Cracker
Mandarin Orange Éclair, Pain d'Épice Croquant, Mandarin Orange Pastry Cream
Pistachio Macaron, Sicilian Pistachio Ganache
Fresh Seasonal Fruit Tart

99 PER PERSON

WITH A GLASS OF CHAMPAGNE

NV, Louis Roederer Brut, Reims

123 PER PERSON

NV, Duval-Leroy Rosé Prestige, A Vertus

129 PER PERSON

Louis Roederer Cristal

165 PER PERSON

Please inform your server of any allergies. All guests must participate in Afternoon Tea.
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

The Plaza Signature Holiday Tea

SANDWICHES & SAVORIES

Pickled English Cucumber, Green Goddess Crème, Rye Bread
Red Leicester Cheese, Shallots, House-Made Mayo, Multigrain Bread
Pastrami Cured Salmon, Horseradish Crème, Pumpernickel
Foie Gras Yule Log, Mission Figs, Foie Gras Jelly, Toasted Brioche
Lobster Medallion, Truffle Aioli, Caviar, Toasted Brioche

SCONES

Freshly Baked Warm Seasonal Scones
Devonshire Cream, Grapefruit Rosemary Curd, House-Made Preserves

PASTRIES & SWEETS

Mont Blanc Tart Sablé, Chestnut Puree, Huckleberry Compote, Vanilla Cream
Lady Apple, Granny Smith & Marscapone Ganache, Caramelized Apple Cider Crumble Center
Vanilla & Spice Christmas Tree, Cranberry & Orange Compote, Marzipan Pain De Gene Cake
Champagne Macaron, Rose Champagne Ganache
Fresh Seasonal Fruit Tart

125 PER PERSON
(inclusive of holiday giveaway)

WITH A GLASS OF CHAMPAGNE

NV, Louis Roederer Brut, Reims

145 PER PERSON

NV, Duval-Leroy Rosé Prestige, A Vertus

151 PER PERSON

Louis Roederer Cristal

187 PER PERSON

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Grand Imperial Tea

Caviar Service

PETROSSIAN TSAR IMPERIAL OSSETRA

20 Grams

LOUIS ROEDERER "CRISTAL"

Brut, Reims, France 2007

Two Glasses

SANDWICHES & SAVORIES

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Red Leicester Cheese, Shallots, House-Made Mayo, Multigrain Bread
Pastrami Cured Salmon, Horseradish Crème, Pumpernickel
Foie Gras Yule Log, Mission Figs, Foie Gras Jelly, Toasted Brioche
Lobster Medallion, Truffle Aioli, Caviar, Toasted Brioche

SCONES

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PASTRIES & SWEETS

Mont Blanc Tart Sablé, Chestnut Purée, Huckleberry Compote, Vanilla Cream
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Champagne Macaron, Rose Champagne Ganache
Fresh Seasonal Fruit Tart

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.

595 FOR TWO

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Children's Eloise Tea

SANDWICHES & SAVORIES

Pickled English Cucumber, Green Goddess Crème, Rye Bread

Peanut Butter & Jelly, White Bread

The Plaza Chicken Salad, Pecans, Pear, Crème Fraîche, Pumpernickel Bread

Deviled Egg Salad, Pickled Mayonnaise, Sourdough Bread

SCONES

Freshly Baked Warm Seasonal Scones

Devonshire Cream, Grapefruit Rosemary Curd, House-Made Preserve

PASTRIES & SWEETS

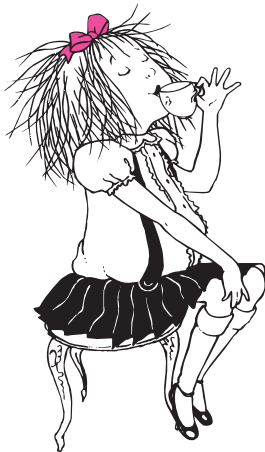
Rose Apple Gingerbread "Cake Pop", Poached Pink Lady Apple

Mandarin Orange Éclair, Pain d'Épice Croquant, Mandarin Orange Pastry Cream

Peppermint Cotton Candy

Nutella Macaron, Chocolate Hazelnut Ganache

Fresh Seasonal Fruit Tart



HOT TEAS

Tropical Garden

Children's Tea

-or-

QUENCHERS

Cold Cold Pink Lemonade

Shirley Temple

80 PER CHILD

12 YEARS OF AGE OR UNDER

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Chef Lambie's Recipe

PLAZA CHRISTMAS FRUIT CAKE

2 cups flour
1 teaspoon baking powder
1 teaspoon ground cloves
1 teaspoon ground mace
1 teaspoon ground cinnamon
3/4 cup butter, softened (or margarine)
3/4 cup brown sugar, firmly packed
2 eggs
1(16 ounce) can apricot halves, drained and chopped
1/4 cup scotch whiskey, plus more
Scotch whiskey, to age and soak
2 cups seedless raisins
8 ounces mixed candied fruit, chopped
1 1/2 cups pecans, chopped
8 ounces candied red cherries, halved
4 ounces candied green cherries, halved
Cheesecloth
3 tablespoon of apricot jam
1 lb 8 oz marzipan

ROYAL ICING

2 large egg whites
5 cups of icing sugar
3 tsp of lemon juice
1 1/2 teaspoon glycerin

Chef Lambie's Recipe

PREPARATION

1. Roll the marzipan up on the rolling pin, then lay it on the cake and smooth the top and sides. Trim off any excess marzipan and patch any places where the marzipan didn't reach.
You'll probably have leftover marzipan, so just save that for another use.
2. Loosely cover it with parchment paper and set it in a cool, dry place for 4-5 days, until the marzipan has hardened.
3. Grease a 9x5x3-inch loaf pan.
4. Mix flour, baking powder, cinnamon, mace and cloves.
5. Cream butter with brown sugar until fluffy/light in a large bowl. Beat in eggs one at a time. Stir in apricots and whiskey. Stir in flour mixture until blended, then raisins, mixed fruit, pecans and cherries.
6. Spoon into prepared pan. Spread top evenly.
7. Bake at 300 degrees for 2 hours or till wooden pick comes out clean. Cool completely in pan on wire rack. Loosen cooled cake around the edges with a knife; turn out onto rack.
8. Wrap in cheesecloth, pour some scotch Whiskey over it every few days, and let age for two to four weeks. Overwrap the cheesecloth with foil. Keep in the refrigerator
9. Take the aged Christmas cake out of its tin and remove the lining paper. Place it flat side up on a large serving plate
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11. Warm the apricot jam in a small saucepan with a splash of water, stirring frequently until the jam has melted. Push the jam through a sieve with a spoon, reserving the sieved jam.
12. Brush the jam all over the flat top and sides.
13. On a surface lightly dusted with icing sugar, roll out the marzipan in a circle a few inches larger than the cake.

ROYAL ICING (20M)

1. Place the egg whites in a clean, grease-free bowl and beat on low speed with a hand-held electric mixer until they are foamy and frothy.
2. Add in the sugar by large spoonfuls while whisking on low speed. If the mixer's motor is struggling, increase the speed a little.
3. Once all the sugar is incorporated, whisk in the lemon juice and glycerine and whisk on medium speed until the icing stands up in stiff peaks when the whisk is lifted.
To test it further, place a generous blob of it on a flat surface. If it holds its shape, it's done.
4. Use the icing immediately or cover with plastic wrap and keep in a cool place until needed.

DECORATING (25 min + 2 days drying time)

14. Spoon all of the icing onto the top of the cake and spread it evenly over the top and sides, giving it a snowy look with a small spatula or palette knife. Get a smooth finish with a clean ruler or palette knife.
15. Leave it uncovered in a cool, dry place for 2 days for the icing to set.
16. Wrap a festive ribbon around the cake. Make a small bowl out of the same ribbon and pin it on.

Loose Leaf Teas

Black Teas

BIG BEN

a wonderful English Breakfast blend
of black tea from Yunnan China and Assam

THÉ DES LORDS

Earl Grey from China,
with bergamont & safflower petals

MARGARET'S HOPE

tea from Margaret's Hope plantation,
Darjeeling, India

THÉ DES AMANTS

a heady blend of black tea, apple,
almond, cinnamon, vanilla and ginger

Oolong Teas

LAVENDER OOLONG

a magnificent green Oolong tea from China
combined with fresh lavender

Red Teas

ROOIBOS DU HAMMAM

Caffeine-free
smooth and mellow Rooibos
with delicious notes of berries & green dates

Green Tea

THÉ DU HAMMAM

a fruity blend of green tea,
with rose petals, green dates & berries

THÉ DES ALIZÉS

a fruity green tea
with pieces of white peach,
kiwi & watermelon

ICY MINT

a Chinese green tea
with intensely fresh mint

Infusions

TROPICAL GARDEN

a fruity infusion with pieces of mango,
pineapple, papaya & peach

CHILDREN'S TEA

Caffeine-free, a delicious black tea
with cherry, citrus, berries, hibiscus and rose

Rare Tea

JASMINE PEARLS 8

the finest and rarest Chinese green tea
rolled by hand



WINES & COCKTAILS

Wines by the Glass

Champagne

NV Laurent-Perrier Brut 34/170
Tours-sur-Marne, France

NV Louis Roederer Brut 35/175
Reims, France

NV Nicolas Feuillatte Brut 29/145
Épernay, France

Louis Roederer Cristal 2007 115
Reims, France

NV Duval-Leroy Rosé Prestige 49/245
A Vertus, France

NV Krug Grande Cuvée 98/238
Reims, France (375 ml)

White

Tolloy Pinot Grigio 26/104
Alto Adige, Italy 2017

Domaine Le Seurre Riesling Semi Dry
Cuvée Classique 19/76
Finger Lakes 2018

Pascal Jolivet Sancerre 24/95
Loire Valley, France 2018

Cakebread Chardonnay 36/144
Napa Valley, California 2017

Jordan Chardonnay 27/110
Russian River Valley, Sonoma 2017

Red

Evolution Pinot Noir 22/88
Willamette Valley, Oregon 2017

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

Domaine Frederic Esmonin 26/130
Bourgogne “Les Genevrières”
Burgundy, France 2020

Decoy by Duckhorn Cabernet Sauvignon 23/92
Sonoma County, California 2016

Newton Unfiltered Cabernet Sauvignon 35/140
Napa Valley, California 2016

Baron de Brane Bordeaux Blend 35/140
Second Label of Château Brane-Cantenac,
Second Growth
Margaux, Bordeaux 2015

Rose

Domaine Sainte Marie VieVité 18/72
Provence, France 2017

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

Sweet

Michele Chiarlo Nivole Moscato d’Asti 19/38
Piedmont DOCG, Italy 2016 (375ml)

Palm Court Classics

MIDNIGHT MANHATTAN 32

This non-traditional Manhattan breaks away from the original classic by combining the bitter smokiness of Amaro Sfumato liqueur paired with the sweetness of Hudson Baby bourbon and then finished with Fee Brothers orange bitters.

WHITE COSMO 28

First introduced in the 1980s by the “Martini Queen of South Beach”, Cheryl Cook, the Cosmo has become an icon all its own. The Palm Court has given this fashionable drink a bit of a makeover. Grey Goose L’Orange and Cointreau are impressed with fresh lime and white cranberry juice to give a new twist to this 80’s classic.

GREAT PUMPKIN 30

Something wicked this way comes...A spellbinding balance of fresh pumpkin puree, cinnamon and freshly squeezed lemon juice finished with Licor 43 and Ron Zacapa rum to create a Plaza fall special that is worth the wait, even if it might be in a pumpkin patch.

FIESTA NARANJA 28

Immigrate to a warmer climate! Let this festive blend of Solerno Blood Orange liqueur and Tres Generaciones Plata tequila take you back to old Mexico during the dead of winter. Shaken together with freshly squeezed lime and blood orange juice with just a taste of organic agave nectar added to deliver a respite from old man winter’s grasp, if even for just a few sips.

BIG APPLE 29

A New York City original, Green Hook gin, has been infused with the crisp taste of local green apples and then accentuated with Calvados apple brandy. To add touch of sweetness, we use upstate New York honey and balance it out with fresh lemon and then complete it with a honeycomb on a stick,

CHERRYWOOD 28

Lusciously sweet and nutty this cocktail features Dewar’s White Label and Luxardo Maraschino liqueur interwoven with fresh citrus juice and a touch of Frangelico then laced with Fee Brothers cherry bitters.

SUGAR MAPLE 28

Enjoy the freshly harvested flavor of organic Vermont maple syrup and freshly squeezed citrus juices combined with Laird’s apple jack brandy and brut champagne to warm up the coldest winter days

