



# 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  
Spicy Capicola, Provolone Cheese, Dijon Mustard Crème, Sourdough Bread  
Cilantro Egg, Pickled Pepper Salad, Whole Wheat Bread  
The Plaza Chicken Salad, Pecans, Pear, Crème Fraîche, Pumpernickel Bread

## SCONES

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

## PASTRIES & SWEETS

Hazelnut Candy Bar, Bourbon Vanilla Caramel, Candied Hazelnuts, Huckleberry Compote  
Maple Cheesecake, Salted Maple, Poached Pear, Cinnamon Graham Cracker  
Belle Helene Éclair, Pear & Vanilla Custard, Dark Chocolate  
Pistachio Macaron, Sicilian Pistachio Ganache  
Fresh Seasonal Fruit Tart

99 PER PERSON

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## WITH A GLASS OF CHAMPAGNE

NV, Louis Roederer Brut, Reims

120 PER PERSON

NV, Duval-Leroy Rosé Prestige, A Vertus

126 PER PERSON

Krug Grande Cuveé

145 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 Tea*

## SANDWICHES & SAVORIES

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

## SCONES

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

## PASTRIES & SWEETS

Chestnut & Rum Macaron, White Chocolate Ganache  
Lady Apple, Granny Smith & Marscapone Ganache, Caramelized Apple Cider Crumble Center  
Plaza Golden Egg, Almond Custard, Red Tea Jelly, Almond Pain De Gene Cake  
Kalamansi & Banana Delice, Banana and Lime Cake, Mango Ganache  
Fresh Seasonal Fruit Tart

115 PER PERSON

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## WITH A GLASS OF CHAMPAGNE

NV, Louis Roederer Brut, Reims

136 PER PERSON

NV, Duval-Leroy Rosé Prestige, A Vertus

141 PER PERSON

Krug Grande Cuveé

161 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

Lobster Medallion, Truffle Aioli, Caviar, Toasted Brioche

Pastrami Cured Salmon, Horseradish Crème, Pumpernickel Bread

Foie Gras Torchon, Mission Figs, Foie Gras Jelly, Toasted Brioche

Red Leicester Cheese, Shallots, House-Made Mayo, Multigrain Bread

Pickled English Cucumber, Green Goddess Crème, Rye Bread

## SCONES

Freshly Baked Warm Seasonal Scones

Devonshire Cream, Grapefruit Rosemary Curd, House-Made Preserve

## PASTRIES & SWEETS

Chestnut & Rum Macaron, White Chocolate Ganache

Lady Apple, Granny Smith & Marscapone Ganache, Caramelized Apple Cider Crumble Center

Plaza Golden Egg, Almond Custard, Red Tea Jelly, Almond Pain De Gene Cake

Kalamansi & Banana Delice, Banana and Lime Cake, Mango 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 Crémé, Rye Bread

Peanut Butter & Jelly, White Bread

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

Red Leicester Cheese, Shallots, House-Made Mayo, Multigrain 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

Belle Helene Éclair, Pear & Vanilla Custard, Dark Chocolate

Pumpkin Spice Cotton Candy, Salted Pretzel Stick

Lemon Pie Macaron, Baked Lemon Cream Filling

Fresh Seasonal Fruit Tart

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## HOT TEAS

Tropical Garden

Children's Tea

-or-

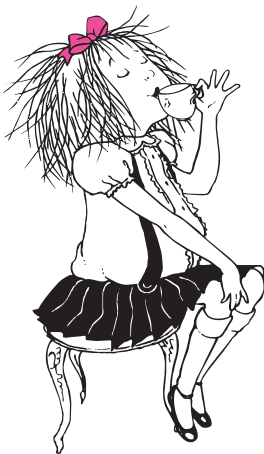
## QUENCHERS

Cold Cold Pink Lemonade

Shirley Temple

80 PER CHILD

12 YEARS OF AGE OR UNDER



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# *Chef Lambie's Recipe*

## SCONES

440g All-purpose Flour  
50g Baking Powder  
1tsp Salt  
1/2 Orange Zest  
1/2 Lemon  
80g Unsalted Butter (Diced)  
40g Sultanas  
160ml Heavy Cream  
80g Sugar

## EGG WASH

1 Egg  
1 Egg Yolk  
Pinch of Salt

## METHOD

Sift the flour and baking powder  
Cream butter and sugar/salt/zest  
Add dry ingredients  
Fold in the sultanas  
Add double cream  
Mix until combined  
Roll out onto a floured surface (2 cm thick) and cut rounds (5m)  
Rest for 30 minutes  
Egg wash lightly  
Bake at 350 F for 30 minutes (rotating tray twice every 15 minutes)



*LOOSE LEAF TEA SELECTIONS*

# *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
- NV Duval-Leroy Rosé Prestige 49/245  
A Vertus, France
- NV Krug Grande Cuvée 98/238  
Reims, France (375 ml)
- NV Ruinart Blanc de Blancs 51/255  
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 Bourgogne 26/104  
“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*

## *BLACK 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*

