



# THE PALM COURT

THE PLAZA



*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.*

## *SIDECAR 28*

*There are many stories as to where this cocktail got its name, one of the most popular dates back to an American Army captain during World War I who regularly rode in the sidecar of a motorcycle to Harry's New York Bar in Paris where the drink was created. Here at the Plaza Hennessy VSOP cognac, Cointreau and fresh lemon juice are served in a martini glass with a sugar crusted rim to make this classic cocktail.*

## *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*

