



CHAMPAGNE BAR

THE PLAZA

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

- COCO CHANEL



Let's Plaza Again

Exclusive to the Champagne Bar - Elevate your senses in this extraordinary pairing of Special Reserve Ossetra caviar and 2014 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 2014

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 2014 Cristal

+\$155

750ml of 2014 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

TUNA TARTARE 35

ahi tuna, avocado, finger limes, cracked pepper vinaigrette

SHRIMP COCKTAIL 34

poached prawns, lemon zest, cocktail sauce

PLAZA LOBSTER ROLL 38

maine lobster, citrus bouillon, butter potato roll, cilantro yuzu aioli
with imperial osetra caviar 58
served with french fries

CAVIAR SERVICE

petrossian tsar imperial ossetra 205/20 grams
kaluga huso hybrid imperial 295/20 grams

OYSTER ON A HALF SHELL

HALF DOZEN 19 DOZEN 38

daily selection, mignonette and cocktail sauce

CLASSIC TURKEY CLUB 29

green leaf lettuce, smoked bacon, heirloom tomato, fries

FOIE GRAS & TRUFFLE MOUSSE 36

dark chocolate, anjou pear compôte, walnut - raisin toast points

SALADS

add chicken 11, salmon 15, shrimp 17

CAESAR SALAD 24

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

FARM LETTUCES 23

shaved vegetables, heirloom tomatoes, citrus vinaigrette

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Desserts

CITRUS CRÈME BRÛLÉE 36

blood orange & cranberry jelly, flourless pistachio cake
(to share)

LADY M CAKE 20

classic or chocolate
passion fruit and strawberry semifreddo, yuzu & lemon curd

MANDARIN ORANGE 23

citrus compôte, candied macadamia, macadamia sable, mango sorbet

KALAMANSI AND BANANA DELICE 21

manjari ganache, banana cake, mango gelée, tahitian vanilla ice cream

HAZELNUT CANDY BAR 20

milk chocolate caramel ganache, caramelized salted hazelnuts,
almond & hazelnut dacquoise, huckleberry compôte

ICE CREAM 19

choice of three
macadamia caramel sea salt, tahitian vanilla, santo domingo chocolate

SORBET 19

choice of three
green apple & ginger, blood orange, passion fruit & mango sorbet

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