

As part of The Plaza's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fat. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

Please inform your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% gratuity will be applied

The Plaza Holiday Signature Iea

SANDWICHES & SAVORIES Applewood Smoked Pearl Salmon Dill Crème Fraîche, Pickled Shallot, Trout Caviar, Affilla Cress, Brioche

English Cucumber Mint Labneh, Lemon Zest, Tarragon, Pickled Mustard Seeds, White Bread

> Fire Roasted Chicken Salad Scallion Cream Cheese, Spinach, Tomato Bread

Beef Pastrami Beef Pastrami, Dijonnaise, Pickled Relish, White Bread

Foie Gras Macaron Foie Gras Mousse, Truffle Kewpie Mayo, Caviar

S C O N E S Freshly Baked Warm Cranberry & Spice Scones & Truffle Scones Devonshire Cream, Lemon Curd, House-Made Cranberry & Orange Preserves

PASTRIES & SWEETS

Duals Sesame Choux Sesame Pâte à Choux, Black Sesame Diplomat, Sesame Praline

Oolong Tea Cheesecake 'Palais des Thés' Oolong Tea Cheesecake, Oolong Graham Cracker

Mont Blanc Cassis Suisse Vanilla Meringue, Blackcurrant Confit, Chestnut Cream

Pecan Pie Almond Streusel, Pecan Pie, Vanilla Crème Fraîche

Mango Coconut Tart Mango Confit, Coconut Streusel, Mascarpone Coconut Chantilly, Passion Fruit Gel, Lime Zest

155 PER PERSON

WITH A GLASS OF CHAMPAGNE NV, Louis Roederer Brut, Reims 185 PER PERSON

NV, Duval-Leroy Rosé Prestige, A Vertus 194 PER PERSON

> Louis Roederer Cristal 224 PER PERSON

Grand Imperial Tea

Caviar Service PLAZA HYBRID CAVIAR 1 OZ LOUIS ROEDERER "CRISTAL" Brut, Reims, France 2014 Two Glasses

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JASMINE PEARLS GRAND CRUTEA 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.

599 FOR TWO

Children's CONE Tea

SANDWICHES & SAVORIES Peanut Butter & Jelly Boysenberry Jam, Peanut Butter, White Bread

Apple Butter Cinnamon Swirl Whipped Cinnamon Sugar Cream Cheese, White Bread

Roasted Butternut Squash Cream Cheese, Arugula, Thyme Olive Oil, Brioche

Fire Roasted Chicken Salad Scallion Cream Cheese, Spinach, Tomato Bread

S C O N E S Freshly Baked Warm Cranberry & Spice Scones & Truffle Scones Devonshire Cream, Lemon Curd, House-Made Cranberry & Orange Preserves

> PASTRIES & SWEETS Birthday Cake Macaron Birthday Cake French Ganache

Snowball Lollipop Rock Sparkling Raspberry Lollipop, Valrhona White Chocolate Glaze, Coconut

Chocolate Chip Cookie Tart Chocolate Chip Cookie, Salted Butter Caramel, Fleur De Sel

Pecan Pie Almond Streusel, Pecan Pie, Vanilla Crème Fraîche

Candied Apple Granny Smith Apple, Dark Chocolate, Pink Crème Drizzle



HOT TEAS Tropical Garden Children's Tea

-or-

Q U E N C H E R S Cold Cold Pink Lemonade Shirley Temple

118 PER CHILD 12 Years of age or under



Loose Leaf Teas Selections

Black Teas

BIG BEN A wonderful English Breakfast blend of black tea from Yunnan, China and Assam, India

THÉ DES LORDS Earl Grey from China, with bergamont & safflower petals

MARGARET'S HOPE Tea from Margaret's Hope plantation, Darjeeling, India

CHAI IMPERIAL A flavorful blend of black tea with cardamom, clove, cinnamon, ginger, orange zest and pink peppercorns

JUKRO

GRAND CRU TEA, SUPPLEMENT 15 This highly-smooth Grand Cru from South Korea boasts cocoa notes with a rare intensity. These notes have a caramelized, vanilla aftertaste



White Teas

BAI MU DAN A white tea from Fujian, China with a woody flavor of hazelnuts and chestnuts



ORGANIC L'HERBORISTE N°108 Caffeine-Free A recipe combining herbs and fruits known for their anti-stress benefits

Loose Leaf Teas Oolong Teas

TIE GUAN YIN IMPERIAL GRAND CRU TEA, SUPPLEMENT 10 The highest quality among Tie Guan Yin teas, the name translates to "Iron Goddess of Mercy" in Chinese

ORGANIC PU ERH BAI YUN SHAN This Pu Erh presents all the characteristics of the mature tea. The animal and leather bouquet of young Pu Erh teas have developed more earthy, complex notes

> DONG DING GRAND CRU TEA, SUPPLEMENT 15 Tea lovers consider it Taiwan's best Oolong tea

LAVENDER OOLONG A magnificent green Oolong tea from China combined with fresh lavender



🗶 Green Teas

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

SENCHA SUPERIOR Made from the predominant Yabukita cultivar of Shizuoka, Japan and offers the classic, bitter sweet and balanced umami flavor that represents the original Japanese Sencha taste profile

Loose Leaf Teas Selections Infusions

TROPICAL GARDEN A fruity infusion with pieces of mango, pineapple, papaya & peach

CHILDREN'S TEA Caffeine-free, a delicious herbal tea with flavors of melon, papaya, and goji berries



Red Tea

ROOIBOS DU HAMMAM Caffeine-Free Smooth and mellow Rooibos with delicious notes of berries & green dates

MÉLANGE DU CAP Blend of rooibos with cocoa nibs and vanilla pods

ROOIBOS DES VAHINÉS Rooibos sprinkled with pieces of vanilla pods and almonds



Rave Tea

JASMINE PEARLS, SUPPLEMENT 12 The finest and rarest Chinese green tea rolled by hand



WINES & COCKTAILS

Wine Selections

Champagne

NV Laurent-Perrier Brut 37/175 Tours-sur-Marne, France

NV Louis Roederer Brut 47/175 Reims, France

NV Nicolas Feuillatte Brut 35/160 Chouilly, France

Louis Roederer Cristal 2014 150/900 Reims, France

NV Duval-Leroy Rosé Prestige 51/245 A Vertus, France

NV Krug Grande Cuvée 115/700 Reims, France

White

Tolloy Pinot Grigio 28/130 Alto Adige, Italy 2021

Domaine LeSeurre Riesling Semi Dry Cuvée Classique 21/83 Finger Lakes 2018

2018 Henri Bourgeois Sancerre 40/160 Loire Valley, France 2019

Cakebread Chardonnay 40/155 Napa Valley, California 2020

Jordan Chardonnay 31/115 Russian River Valley, California 2019

Red

Evolution Pinot Noir 28/97 Willamette Valley, Oregon 2021

Terrazas de los Andes Malbec Reserva 23/91 Mendoza, Argentina 2019

> Domaine Frédéric Esmonin 26/130 Bourgogne "Les Genévrières" Burgundy, France 2020

Decoy by Duckhorn Cabernet Sauvignon 26/95 Sonoma County, California 2019

Newton Unfiltered Cabernet Sauvignon 35/150 Napa Valley, California 2017

Le Baron de Brane Bordeaux Blend 35/150 Second Label of Château Brane-Cantenac, Second Growth Margaux, Bordeaux 2016

> Massaya, Le Colombier 25/85 Beqaa Valley, Lebanon 2018

Rosé

Domaine Sainte Marie VieVité 21/100 Provence, France 2021

Château d'Esclans Whispering Angel 26/115 Provence, France 2021

Suvert

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

Palm Court Classics

THE DIPLOMAT 30 This original sipper brings the smokey, earthy, flavor of Casamigos mezcal together with the rhubarb and cinchona tastes of the Italian aperitif Aperol in a harmonious accord that will sooth any differences and delight the senses.

COCO MONKEY 30

Enjoy a bit of paradise in midtown Manhattan with this tropical potion. The rich taste of Pyrat XO Reserve rum is combined with the fruity flavors of Giffard Banana liqueur along with muddled banana slices to help begin your journey on this tropical breeze. Coconut water, fresh cream and house-made banana syrup will keep you sailing along. The cocktail is then finished with grated nutmeg, a banana slice and a chocolate straw which will make your tropical sojourn complete.

WHITE NEGRONI 30

A new twist on this old favorite that was originally created in Florence, Italy in 1925 for Count Camillo Negroni. At The Plaza, we unite Plymouth gin with Cocchi Americano vermouth and Suze to recast this classic cocktail.

ADORA ME 30

This exquisite libation combines Hendrick's Flora Adora gin, imported Gyokuro green tea, citrus and pineapple juices before being finished with fresh raspberries and a touch of soda water.

ESSENCE OF THYME 30

This original 'un trago' introduces Don Julio Reposado and Agave with the French elderberry based liqueur St Germain. This combination is then accented nicely with fresh thyme, fresh passion fruit purée, and finished with prosecco.

MOSCOW MULE 30

Vodka's first triumph dating back to the early 1940's, originally called "little Moscow", this cocktail was originally created at New York's Chatham Hotel. The Plaza uses locally distilled ALB vodka from New York State that is smothered in puréed ginger, freshly squeezed lime juice, then lengthened with club soda to recreate this classic.

HIBISCO SOUR 30

A sour cocktail with a foundation of Pisco 100, pisco brandy has been distilled in Peru since the 16th century. It is one of the first spirits ever distilled in the Americas. The subtle cherry flavor of Luxardo liqueur and floral tanginess of hibiscus syrup adds a cross section of taste. This is a wonderfully refreshing way to welcome in the warmer days of spring and summer.

CHERRY BLOSSOM 30

This sipper is a cherry blossom, cherry-scented blood peach accented with Fee Brothers cherry bitters then charged with prosecco and topped with a fresh flower.

