

The New Yorker Tea

SANDWICHES AND SAVORIES

Lox & Bagel, Capers, Celery Tzatziki Sauce, Pepperpress

Deviled Organic Egg Salad, Dill Pickle Relish,
White Bread

Slow Roasted Turkey, Ceasar Aioli, Romaine,
Whole Wheat Bread

English Cucumber, Goat Cheese, Mint-Green Goddess Cream,
Rye Bread

Thyme Roasted Prime Rib Sandwich, Horseradish Aioli, Watercress, Yorkshire
Pudding

Parisian Ham, White Cheddar Cheese, Bavarian Mustard,
Pretzel Ficelle

SCONES

Freshly Baked, Warm Seasonal Scones,
Double Devonshire Cream, Lemon Curd, Preserves

PASTRIES AND SWEETS

Lemon and Blueberry Cheesecake

Mango and Strawberry Baba Daiquiri, Mango Cremeux, Strawberry Preserve

Strawberry and Cream Poppy seed Macaroon

Extra Bitter Dark Chocolate Black Forest Tart, Preserved Cherry

Seasonal Fruit Tart

Raspberry and Vanilla Éclair

75 PER PERSON

WITH A GLASS OF CHAMPAGNE

NV, Veuve Clicquot Brut, *Reims*

or

NV, Moët & Chandon Brut Rosé Impérial, *Épernay*

95 PER PERSON

@thepalmcourtny

#DineAtThePlaza

The Champagne Tea

SANDWICHES AND SAVORIES

Thyme Roasted Prime Rib Sandwich, Horseradish Aioli, Watercress, Yorkshire
Pudding

Parisian Ham, White Cheddar Cheese, Bavarian Mustard, Pretzel Ficelle

Smoked Salmon & Pumpernickel Napoleon,
Pickled Onion Cream Cheese, Dill

Country Pate, Violet Mustard, Brioche Crostini, Cornichon, Chervil

Lobster Roll, Daikon Sprouts,
Buttered Brioche Roll

Caviar Blinini

3g Private Reserve American Ossetra Caviar - \$25 SUPPLEMENT

3g Royal Sterling Caviar - \$19 SUPPLEMENT

SCONES

Freshly Baked, Warm Seasonal Scones
Double Devonshire Cream, Lemon Curd and Preserves

PASTRIES AND SWEETS

Apricot and Rosemary Clafoutis Tart, Caramel Goat's Cheese, Caramelized Pine
Nuts

Kir Royale, Creme De Cassis Gelée, Blackcurrant Bavarian, Violet Meringue
Seasonal Fruit Tart

Dark Chocolate Kugelhopf, Madagascan Chocolate Ganache, Caramel Croquant
Raspberry and Vanilla Éclair

Peach and Almond Croquette, Almond Crackling, Caramelized Marcona Almond

Lychee and Rose Water Macaron, Lychee and Rose Ganache

WITH A GLASS OF SPARKLES

NV, Veuve Clicquot Brut, *Reims*

or

NV, Moët & Chandon Brut Rosé Impérial, *Épernay*

or

Sparkling Cider

105 PER PERSON

@thepalmcourtny

#DineAtThePlaza

The Children's Eloise Tea

SANDWICHES AND SAVORIES

Deviled Organic Egg Salad, Dill Pickle Relish,
White Bread

Slow Roasted Turkey, Ceasar Aioli, Romaine,
Whole Wheat Bread

Organic Peanut Butter and Jelly

English Cucumber, Goat Cheese, Mint-Green Goddess Cream,
Rye Bread

Parisian Ham, White Cheddar Cheese, Bavarian Mustard,
Pretzel Ficelle

SCONES

Freshly Baked, Warm Seasonal Scones

Double Devonshire Cream, Lemon Curd and Preserves

PASTRIES AND SWEETS

Apple and Spice Cup Cake, Mulled Spice Cream Frosting

Peanut Chocolate Mousse Cup

Milky White Chocolate Swirl

Seasonal Fruit Tart

Dark Chocolate Fudge Brownie

Pink Vanilla Cotton Candy

Milk Chocolate And Pear Éclair



HOT HOT TEAS

Tropical Garden

Children's Tea

Rooibos des Vahinés

Mélange du Cap

-or-

QUENCHERS

Cold Cold Pink Lemonade

Vanilla Iced Tea

55 PER CHILD
UNDER 12 YEARS OF AGE

@thepalmcourtny

#DineAtThePlaza