



# THE PALM COURT

THE PLAZA

# *The Palm Court Classics*

## GATSBY MINT JULEP

four roses bourbon, fresh lime juice,  
cane sugar syrup, mint,  
hennessy vsop cognac float  
25

## NYC COSMOPOLITAN

ketel one vodka citron, cointreau, lime juice,  
sugar syrup, cranberry juice  
25

## HOUSE TONIC WITH GIN

tanqueray no. ten gin, fresh lime juice,  
sugar syrup, sparkling water,  
raw peruvian quinine powder  
25

## HEMINGWAY DAIQUIRI

*Created for Ernest Hemmingway at  
El Floridita Bar in Havana, Cuba*

the real mccoys white rum, maraschino liqueur,  
fresh grapefruit juice, sugar syrup,  
fresh lime juice, cherry juice  
25

## TOMMY'S MARGARITA

don julio blanco tequila,  
fresh lime juice, agave nectar  
25

## ORSON WELLES NEGRONI

tanqueray ten gin,  
carpano antica sweet vermouth, campari  
25

## LECHE DOLCE (FOR 2)

*A Sky Masterson Favorite*

bacardi light rum, zacapa 23 rum,  
fresh coconut water,  
whole milk, cane sugar syrup  
66

## *Beer*

### EUROPEAN

Amstel Light, Holland  
10

Chimay Cinq Cents, Belgium  
16

Pilsner Urquell, Czech Republic  
10

Samuel Smith Oatmeal Stout, England  
12

### AMERICAN

Samuel Adams, Boston, Massachusetts  
10

### REST OF THE WORLD

Corona, Mexico  
10

Hitachino, Japan  
16

### NON-ALCOHOLIC

St. Pauli, Germany  
6

# *Wines by the Glass*

## CHAMPAGNE

- NV Laurent-Perrier **Brut**  
Tours-sur-Marne, France  
30 / 150
- NV Veuve Clicquot **Brut**  
Reims, France  
32 / 150
- NV Nicolas Feuillatte **Brut**  
Épernay, France  
25 / 125
- NV Billecart-Salmon **Rosé**  
Mareuil-sur-Ay, France  
49 / 250
- NV Krug **Grande Cuvée**  
Épernay, France  
70 / 180 (375 ml)
- NV Ruinart **Blanc de Blancs**  
Épernay, France  
45 / 95 (375 ml)

## WHITE

- Tolloy **Pinot Grigio**  
Alto Adige, Italy 2015  
17 / 70
- Jean-Paul Picard **Sancerre**  
Loire Valley, France 2015  
19 / 75
- Allan Scott **Sauvignon Blanc**  
Marlborough, New Zealand 2016  
18 / 72
- Zilliken 'Butterfly' **Riesling**  
Saar, Germany 2014  
17 / 70
- Giles Morat **Pouilly Fuissé**  
Burgundy, France 2015  
26 / 95
- Artesa **Chardonnay**  
Napa Valley, California 2014  
19 / 74
- Cakebread **Chardonnay**,  
Napa Valley, California 2014  
39 / 155

## ROSÉ

- Domaine Sainte Marie Vie Vité  
Provence, France 2015  
18 / 72

## RED

- Talbott Kali Hart **Pinot Noir**  
Carmel Valley, California 2014  
19 / 74
- Castello di Bossi **Chianti Classico**  
Tuscany, Italy 2012  
18 / 70
- La Rioja Alta 'Vina Alberdi' **Rioja Reserva**  
Spain 2010  
18 / 70
- Terrazas de Los Andes **Malbec Reserva**  
Mendoza, Argentina 2014  
19 / 76
- Seven Falls Winery **Merlot**  
Wahluke Slope, Washington 2012  
17 / 70
- La Ladera **Cabernet Sauvignon**  
Napa Valley, California 2013  
19 / 76
- Vinoce **Cabernet Franc Blend**  
Mt. Veeder, Napa Valley, California 2010  
29 / 120

## *Soups & Salads*

### CHICKEN CONSOMMÉ

roasted chicken, matzo genoise,  
seasonal vegetables,  
dill pistou  
19

### FRENCH ONION SOUP

braised beef short ribs,  
sherry, gruyère  
17

### CHICKEN CAESAR SALAD

baby romaine, parmesan reggiano,  
herbed croutons  
29

### SPRING GREEK SALAD

shaved artichoke, radishes, pepperoncini,  
marinated feta, red wine dressing  
24

### ROASTED BEET SALAD

hazelnut crumble, whipped farmer's cheese,  
shaved apple, forvm vinaigrette  
23

## *Small Plates*

### LOCAL CHEESES

selection of farmstead cheeses,  
cranberry-walnut toast, fig jam  
25

### CRUDITÉS

tzatziki, goat cheese, green goddess dressing  
16

### FOIE GRAS & CHICKEN LIVER PARFAIT

strawberry-rhubarb gelée,  
hazelnut, pickled mustard  
22

### MEZZE PLATTER

romesco, hummus, moutabel,  
tzatziki, za'atar pita  
23

### ARTISANAL SALUMI

chef's selection, kitchen pickles, rustic toast  
26

### AHI TUNA TARTARE

spanish olive, marcona almonds,  
romesco sauce, country toast  
27

### PETITE LOBSTER ROLL

horseradish dressing, daikon sprouts, avocado  
28

### MINI BURGERS

plaza custom blend, cheddar,  
bibb lettuce, tomatoes, pickle  
27

### TANDOORI SPICED CHICKEN WINGS

cilantro, celery raita sauce  
23

## *Seafood*

### CAVIAR SERVICE

royal sturgeon  
185 /oz

private reserve american ossetra  
295 /oz

### SEAFOOD PLATTER

4 oysters, 3 jumbo prawns,  
½ hard-shell lobster,  
tuna tartare  
68

### CHILLED LOCAL OYSTERS

cocktail sauce, cucumber-chili mignonette  
½ dozen 18

1 dozen 36

### PRAWN COCKTAIL

4 poached prawns, lemon zest, cocktail sauce  
24

## *Large Plates*

### ROASTED TURKEY & AVOCADO SANDWICH

bibb lettuce, applewood bacon,  
tomato, ciabatta  
24

### RIGATONCINI BOLOGNESE

pecorino cheese  
29

### THE PLAZA BURGER

plaza custom blend,  
choice of gruyère, blue, or cheddar,  
tzatziki sauce, bibb lettuce,  
oven-cured tomato, pickle,  
brioche bun, pommes frites  
27

### DRY AGED 18 OZ

#### BONE-IN

### CREEKSTONE RIBEYE STEAK

bone marrow and ash butter, watercress  
72

or 8 OZ CREEKSTONE FILET MIGNON  
52

### PAN SEARED BRANZINO

shaved fennel salad, grated marcona almonds,  
romesco sauce  
34

or PAN SEARED SALMON  
32

### CHIMICHURRI HALF ROASTED CHICKEN

lemon, watercress  
29

### CABERNET BRAISED BEEF SHORTRIB

creamy heirloom grits,  
rapini gremolata  
39

# *Spirits & Liqueurs*

## VODKA

- Hanger One, California 18
- Grey Goose, France 20
- Ketel One, Holland 18
- Tito's, Texas 18
- Stoli Elit 25
- Belvedere 18

## GIN

- Bombay Sapphire, England 18
- Plymouth, England 18
- Tanqueray, Scotland 18
- Tanqueray 10, Scotland 20
- Hendricks, Scotland 18
- Monkey 47, Germany 24
- Sipsmith, England 26

## TEQUILA

- Don Julio Blanco 18
- Don Julio Reposado 20
- Patron Silver 18
- Patron Reposado 20
- Patron Anejo 22
- Clase Azul Plata 45

## RUM

- Bacardi Silver, Puerto Rico 18
- Bacardi 8 Year, Puerto Rico 20
- Ron Zacapa XO 32
- Flor de Cana 25 Year 50

## SINGLE MALT SCOTCH

- Macallan 12 Year, Speyside 20
- Macallan 18 Year, Speyside 45
- Bowmore 25 Year, Islay 55
- The Balvenie 30 Year, Speyside 250
- Lagavulin 16 Year, Islay 30

## BLENDED SCOTCH

- Johnnie Walker King George V 200
- Johnnie Walker Blue Label 65
- Johnnie Walker Black Label 20
- Jameson Irish Whiskey 18

## AMERICAN WHISKEY

- Bulleit Bourbon 18
- Boullleit Rye 18
- Makers Mark Bourbon 18
- Whistle Pig Rye 25
- Thomas H. Handy Sazerac 60
- Old Rip Van Winkle 10 Year 95
- Van Winkle Special Reserve 12 Year 195
- Pappy Van Winkle's Family Reserve 15 Year 295

## *Sweet*

### GOAT CHEESE CAKE

strawberry rhubarb preserve, pistachio brown butter graham cracker, passion fruit coulis, whipped vanilla mascarpone cream, candied sliced pistachios

30

### MANGO-LEMONGRASS SEMIFREDDO

mango lime coulis, kaffir lime gelée, exotic fruit compote, coconut cake

17

### PIMM'S CUP TRIFLE

citrus custard, Pimm's cocktail gelée, ginger orange pound cake, macerated strawberries, cucumber mint air

17

### COCONUT LADY M CRÊPES CAKE

pineapple coulis, strawberries, micro mint

17

### VIOLET-HIBISCUS VACHERIN

lychee rose ice cream, raspberry rose coulis, coconut cream gelée, violet crème Chantilly, crystalized flowers

17

### ROSEMARY CRÈME BRÛLÉE

graham cracker sable, candied pine nuts, goats milk caramel, apricot compote, apricot sorbet

17

### ICE CREAM AND SORBET

white chocolate raspberry, honey citrus, mango lemongrass, lychee rosevanilla, strawberry mint, apricot rosemary, peach verbena tea

17

## *Le Palais des Thés*

### BIG BEN BREAKFAST TEA

a wonderful English breakfast blend of black teas from Yunnan (China) and Assam (India)

11

### MARGARET'S HOPE

a fruity Summer Flush Darjeeling tea with a great character

11

### THÉ DU HAMMAM

a fruity blend of green tea, rose petals, green dates and berries

11

### JASMINE PEARLS

the finest and rarest of jasmine teas, rolled by hand

19

### ROOIBOS DES VAHINÉS

a delicious rooibos sprinkled with pieces of vanilla pods and almonds

11

### TROPICAL GARDEN

a fruity infusion with pieces of mango, pineapple, papaya and peach

11

