



THE PALM COURT

THE PLAZA

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 Tea

SANDWICHES & SAVORIES

English Cucumber

Mint Labneh, Lemon Zest, Tarragon, Pickled Mustard Seeds, White Bread
dairy . gluten

Egg Custard Sandwich

Butternut Squash, Feta, Sage, Apple Butter, White Bread
dairy . gluten

Smoked Salmon Sandwich

Citrus Cream Cheese, Asparagus, Yuzu Jam, Caviar, Spinach Bread
dairy . gluten . seafood

Little Italy Sandwich

Bresaola, Beef Salami, Pickled Vegetables, Basil Pesto, Tomato Bread
dairy . gluten

Foie Gras Macaron

Foie Mousse, Truffle Kewpie Mayo, Black Winter Truffle, Caviar
dairy . nuts

SCONES

Freshly Baked Cranberry Ginger Scones, Plain Scones
dairy . gluten . egg . soy

Devonshire Cream, Kalamansi Curd
dairy . eggs . soy . fish

House-Made Berries & Lime Preserves

PASTRIES & SWEETS

Hazelnut Rocher

Hazelnut Praline, Hazelnut Mousse, Hazelnut Rocher Glaze, Hazelnut Streusel
dairy . tree nuts

Pumpkin Spice Latte Pie

Pumpkin Pie, Spiced Mascarpone Chantilly
dairy . gluten . egg

Pecan Tart

Salted Butter Caramel Chantilly, Almond Streusel
dairy . tree nuts . egg

Pear Cheesecake

Pear Cheesecake, Graham Cracker, Pear Confit
dairy . gluten . egg

Mont Blanc

Chestnut Cream, Cassis Confit, Vanilla Meringue
chestnut . egg

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
white sturgeon, traditional garnishes

SANDWICHES & SAVORIES

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dairy . gluten

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Smoked Salmon Sandwich

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Little Italy Sandwich

Bresaola, Beef Salami, Pickled Vegetables, Basil Pesto, Tomato Bread
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Foie Gras Macaron

Foie Mousse, Truffle Kewpie Mayo, Black Winter Truffle, Caviar
dairy . nuts

SCONES

Freshly Baked Cranberry Ginger Scones, Plain Scones
dairy . gluten . egg . soy

Devonshire Cream, Kalamansi Curd
dairy . eggs . soy . fish

House-Made Berries & Lime Preserves

PASTRIES & SWEETS

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Hazelnut Praline, Hazelnut Mousse, Hazelnut Rocher Glaze, Hazelnut Streusel
dairy . tree nuts

Pumpkin Spice Latte Pie

Pumpkin Pie, Spiced Mascarpone Chantilly
dairy . gluten . egg

Pecan Tart

Salted Butter Caramel Chantilly, Almond Streusel
dairy . tree nuts . egg

Pear Cheesecake

Pear Cheesecake, Graham Cracker, Pear Confit
dairy . gluten . egg

Mont Blanc

Chestnut Cream, Cassis Confit, Vanilla Meringue
chestnut . egg

235 PER PERSON

WITH A GLASS OF CHAMPAGNE

Louis Roederer Cristal

304 PER PERSON

Children's **ELOISE** Tea

SANDWICHES & SAVORIES

Peanut Butter & Jelly

Raspberry Jam, Peanut Butter, White Bread

gluten . nuts

French Toast

Maple Butter Cream, Cinnamon Sugar Swirl, Cinnamon Raisin Bread

dairy . gluten . egg

Strawberry and Cream with Nutella

Mascarpone, Strawberries, Hazelnut Crumble, White Bread

dairy . gluten . nuts

Grilled Cheese

Cheddar, Mozzarella, White Bread

dairy . gluten

SCONES

Freshly Baked Cranberry Ginger Scones, Plain Scones

dairy . gluten . egg . soy

Devonshire Cream, Kalamansi Curd

dairy . eggs . soy . fish

House-Made Berries & Lime Preserves

PASTRIES & SWEETS

Eloise Macaron

Rose French Macaron, Rose-Lychee Ganache

dairy . nuts

"E" Lollipop

Sparkling Chocolate Vanilla Cake Pop

dairy . gluten . egg . soy

Pecan Tart

Salted Butter Caramel Chantilly, Almond Streusel

dairy . egg . tree nuts

Pear Cheesecake

Pear Cheesecake, Graham Cracker, Pear Confit

dairy . gluten . egg

Candied Apple

Granny Smith Apple, Dark Chocolate, Pink Crème Drizzle

dairy

HOT TEAS

Tropical Garden

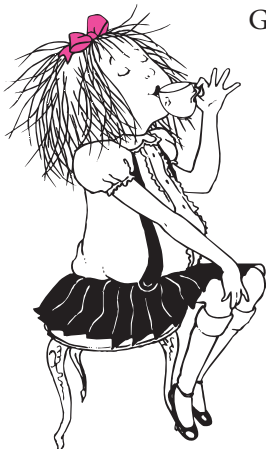
Children's Tea

-or-

QUENCHERS

Cold Cold Pink Lemonade

Shirley Temple



110 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

THE DES LORDS

Earl Grey from China, with bergamont & safflower petals

MARGARET'S HOPE

Tea from Margaret's Hope plantation, Darjeeling, India

THE PLAZA SIGNATURE BLEND

Indulge in the exquisite flavors of our Plaza Tea.

A captivating blend of Ceylon black tea that dances on your palate with a symphony of citrusy brightness, delicate rose undertones, hints of luscious almond, and a subtle embrace of aromatic spices. This tea is your invitation to a truly memorable holiday season.

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.

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.

CHAI IMPERIAL

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

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

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



Rare Tea

JASMINE PEARLS, SUPPLEMENT 12

The finest and rarest Chinese green tea
rolled by hand

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



White Tea

BAI MU DAN

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



Herbal Teas

ORGANIC L'HERBORISTE N° 108

Caffeine-Free

A recipe combining herbs and fruits known for their anti-stress benefits



WINES & COCKTAILS

Wine Selections

Champagne

NV Plaza Cuvée 48/192
Côte des Bars, France

NV Veuve Clicquot 45/190
Brut Impérial, Épernay, France

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

NV Louis Roederer Brut 47/175
Reims, France

Louis Roederer Cristal 2014 150/900
Reims, France

NV Duval-Leroy Rosé Prestige 49/245
A Vertus, France

Half Bottles

NV Krug Grande Cuvée 250
Reims, France

White

Tolloy Pinot Grigio 28/130
Alto Adige, *Italy* 2021

Domaine LeSeurre Riesling Semi Dry 24/84
Cuvée Classique, *Finger Lakes*

Narupa Caneco Albarino 28/98
Rias Baixas, *Spain*

Domaine Henri Bourgeois Sancerre 40/160
Loire, *France*

Jordan Chardonnay 31/115
Russian River Valley, *California*

Joseph Drouhin Chablis 36/126
Burgundy, *France*

Red

Therese Noelle Pinot Noir 34/115
Sta Rita Hills, California

Delas Freres Crozes Hermitage 'Les Launes' 24/91
Rhône Valley, *France*

Alonso & Pedrajo 'Suane' Tinto Reserva,
Rioja, *Spain* 28/112

Pio Cesare Barolo, Piedmonte, *Italy* 48/168

Brendel Cooper's Reed, Cabernet Sauvignon,
Napa Valley, *California* 28/112

Baron Philippe De Rothschild 'Mouton Cadet',
Bordeaux, *France* 32/118

Reserve

Insignia by Joseph Phelps, Cabernet Sauvignon,
Napa Valley, *California* 155/955

Rosé

Domaine Sainte Marie VieVité 24/110
Provence, France 2021

Château d'Esclans Whispering Angel 30/115
Provence, France 2021

Sweet

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

Palm Court Classics

WHITE COSMO 30

First introduced in the 1980s, the Cosmo has become an icon. The Palm Court has dedicated this fashionable drink to the Good Witch of the North, creating a cocktail that can soften the hardest fall from grace. 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.

ELIXIR 30

They call mezcal the "elixir of the gods". The Palm Court has dedicated this potion to the much misunderstood Wicked Witch of the West. By enhancing the smoky flavor of Casamigos mezcal and incorporating the floral notes of lemon verbena syrup with fresh lemon juice, we've crafted a true witch's brew.

PALM COURT SPRITZ 30

The original spritz came about in the 1800's when a bit of water was added to wine to make it a little less potent. This modern day spritz highlights the natural flavors of pineapple, zesty citrus, green apple and green and black tea found in Rocky's Botanical liqueur and is topped off with prosecco and a splash of club soda for a refreshing fall treat.

CHAI SOUR 30

Sours have long been a favorite since the 1800's. A new twist on this age old cocktail is anchored with the pear-infused French brandy Poire Williams and the sweet Bolivian eau de vie Singani63, then combined with the comforting spices of a house-made Chai tea syrup and fresh lemon juice. Finished with El Guapo Holiday bitters and a red wine float, garnished with a cinnamon-dusted pear, this delightful and refreshing sour that will stand the test of time.

PINEAPPLE HOT BUTTERED RUM 30

During the colonial days of the United States, families had their own recipe for this favorite fall sipper. The Plaza has its own recipe that begins with Ron Zacapa's smoky aged rum and adds a hot pineapple mixture before finishing this imbibe with a fresh pineapple and just a sliver of butter for a smooth flavor that is sure to please.

BLOODY MARY 30

The Plaza's own horseradish infused Tito's vodka mixed to delight with a classic medley of spices and hearty tomato juice garnished with traditional accompaniments and a jumbo shrimp.

\$2 from each cocktail sold goes to City Harvest in effort to fight food insecurity in New York

