

THE PLAZA  
IN-ROOM  
DINING





## *Welcome to The Plaza*

Long considered a timeless icon of luxury, The Plaza has defined excellence for more than a century. In-Room Dining at The Plaza continues this uncompromising tradition of luxury and excellence by offering our guests an exceptional dining experience in the comfort and privacy of a guest room or suite. The In-Room Dining menu blends classical and modern cuisine with an international contemporary flair. 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.

In-Room Dining is available 24 hours a day. To place your order, please contact the In-Room Dining department directly from your telephone.

# *Breakfast Menu*

SERVED DAILY FROM 6AM - 11AM

To order, please use the “Dining” button on your phone.  
A delivery charge of \$12 per order, applicable taxes, and a 22% service charge  
will be added to all orders.

## *Wake-Up Wellness*

### BIRCHER MUESLI 28

swiss alpen muesli, apple, raspberry, toasted almond, pistachio  
vegetarian . tree nuts

### BREAKFAST QUINOA BOWL 26

agave, berries, mint, roasted coconut, avocado, groundcherry  
vegan . tree nuts

### GRANOLA PARFAIT 26

greek yogurt, seasonal berries, honey  
vegetarian

### SEASONAL SLICED FRUITS AND BERRIES 26

vegan

### SELECTION OF MURRAY'S ARTISANAL BREAKFAST CHEESES 36

crackers, seasonal jam, roasted walnuts, dried apricots  
vegetarian . dairy . gluten

### CEREALS & GRAINS 20

*choice of:* special k, frosted flakes, rice krispies, cherrios, raisin bran  
*choice of:* low fat, whole milk, half and half, almond milk *or* soy milk  
*add:* fresh berries or bananas (4 ea)

vegetarian

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## *Classic Breakfasts*

### CONTINENTAL 48

*choice of three fresh baked pastries:*

croissant, multigrain croissant, pain au chocolat  
chocolate twist, seasonal danish, seasonal muffin  
served with seasonal sliced fruits, greek yogurt,  
vermont butter, jams and honey

*choice of:* freshly squeezed juice

*choice of:* coffee or organic loose leaf tea

egg . dairy . gluten

### THE PLAZA AMERICAN 55

two cage free eggs any style

served with tomato jam, breakfast potatoes,  
vermont butter, jams and honey

*choice of:* bacon, chicken apple sausage or pork sausage

*choice of toast:* sourdough, rye, wheat, white, wholegrain,  
english muffin, bagel, gluten-free or pita

*choice of:* freshly squeezed juice

*choice of:* coffee or organic loose leaf tea

egg . dairy . gluten

### THE CENTRAL PARK 42

granola parfait with all-natural greek yogurt and bran muffin

*choice of:* freshly squeezed juice

*choice of:* coffee or organic loose leaf tea

egg . dairy . gluten

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## Plaza Signatures

### MCCANN'S STEEL CUT IRISH OATMEAL 22

sour cherries, organic brown sugar, candied pecan

vegan

### BUTTERMILK PANCAKES *or* FRENCH TOAST 34

new york maple syrup

*choice of:* banana, blueberry, chocolate chips *or* seasonal fruit compôte

egg . dairy . gluten

gluten free available upon request

### EGGS BENEDICT 38

two cage free poached eggs, english muffin, hollandaise sauce

tomato jam, breakfast potato

*choice of:* canadian bacon *or* smoked salmon

egg . dairy . gluten

### TWO CAGE FREE EGGS ANY STYLE 36

served with tomato jam, breakfast potatoes

*choice of:* bacon, chicken apple sausage *or* pork sausage

egg . dairy . gluten

### OMELETTE 36

served with tomato jam, breakfast potatoes

*choice of:* cheddar, swiss, american cheese, goat cheese, bacon, ham,

bell peppers, jalapeños, tomato, red onion, mushroom *or* spinach

egg

### SHORT RIB HASH 42

two cage free poached eggs, braised short rib, onions,

red & green peppers, potatoes, jalapeño

egg

### AVOCADO TOAST 33

sourdough toast, poached eggs, crushed avocado

*choice of:* smoked salmon *or* poached lobster 10

egg . dairy . gluten

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## Sides

### FRESH BAKED PASTRIES 22

*choice of three:* croissant, multigrain croissant, pain au chocolat,  
chocolate twist, berries danish, seasonal muffin  
egg . dairy . gluten

### TOASTED BAGEL WITH CREAM CHEESE 16

*choice of:* plain, wheat, sesame, everything,

### TOAST 14

*choice of:* sourdough, rye, wheat, white, multigrain,  
english muffin, gluten-free, pita

### ACCOMPANIMENTS 14

bacon  
chicken apple sausage  
pork sausage  
cambridge house smoked salmon  
breakfast potatoes  
sliced avocado  
house made hash browns  
mixed green salad

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## *Smoothies & Juices*

BUCKINGHAM BANANA 20  
greek yogurt, banana, agave, whole milk  
dairy

REALM PROTEIN BERRY BANANA 22  
strawberry, banana, coconut milk powder  
vegetarian . tree nuts

MORNING BOOST 24  
dates, blueberries, avocado, chia seeds, spinach  
*choice of:* low fat, whole milk, almond milk, soy milk  
dairy

JUICES 14  
*choice of:* cranberry, pineapple, organic apple, tomato

FRESHLY SQUEEZED 18  
*choice of:* orange, grapefruit, pineapple, carrot

GREEN CLEANSE 21  
kale, cucumber, ginger, green apple, spinach

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# *Beverages*

## HOT BEVERAGES

### DELL'ARIA COFFEE

ethically sourced beans & locally roasted in New York

#### FRENCH PRESS

small 17 / large 21

#### SPECIALTY

espresso

cappuccino

café latté

hot chocolate

single 16 / double 21

### LE PALAIS DES THÉS

#### ORGANIC LOOSE LEAF TEA 15

english breakfast

earl grey

chamomile

green

mint

darjeeling

#### BOTTLED WATER

still

sparkling

small 11 / large 21

#### SOFT DRINKS 9

coke

diet coke

coke zero

sprite

tonic

club soda

ginger ale

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# *All Day Dining*

SERVED DAILY FROM 11AM - 11PM

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# *All-Day Dining*

## CAVIAR

traditional garnishes

Imperial Osetra Caviar 1oz 195

Kaluga Premium Caviar 1oz 245

Special Reserve Caviar 1oz 295

egg . dairy . gluten

## SOUPS

French Onion Soup 28

caramelized onion, gruyère cheese, croutons

dairy . gluten

Soup du Jour 24

chef's selected soup, prepared fresh daily

## APPETIZERS

Selection of Murray's Artisanal Cheeses & Charcuterie 52

wholegrain mustard, pepperoncini, crackers,  
sourdough & candied pecan

dairy . gluten

Shrimp Cocktail 38

cocktail sauce, Tabasco, lemon

shellfish

Maryland Crab Cake 42

scallion, corn, butternut squasah, cilantro  
herb remoulade

egg . gluten . dairy . shellfish

Cold Mezze 32

traditional hummus, baba ghanoush,  
muhammara, crispy za'atar pita

vegetarian . gluten . sesame

Chicken Wings 32

dry rubbed, celery, carrot, buffalo sauce

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# All-Day Dining

## SALADS

Seasonal Farm Lettuce Salad 25  
mesculin, seasonal vegetables, balsamic vinaigrette  
vegetarian . vegan

Burrata & Heirloom Root Salad 36  
arugula, saba dressing, vadouvan  
vegetarian . gluten . dairy

Winter Caesar Salad 32  
brussel sprouts, baby gem, Parmesan, white anchovies,  
baguette crostini, capers, caesar dressing  
*add on:* chicken breast 16, shrimp 18, grilled salmon 20  
dairy . gluten . seafood

## SANDWICHES

The Plaza Wagyu Burger 42  
Murray's maple smoked cheddar, brioche bun, Patriot pickles,  
fries, Plaza burger sauce  
egg . dairy . gluten

Classic Club Sandwich 38  
turkey breast, bacon, muenster cheese, lettuce, beefsteak tomato, fries  
dairy . gluten

Mushroom French Dip Sandwich 30  
wild mushrooms, provolone, onion, mushroom butter,  
wheat roll, mushroom au jus, fries  
gluten . vegetarian . dairy

Maine Lobster Roll 48  
lobster, fennel, celery, yuzu, citrus aioli, fries  
egg . dairy . gluten . shellfish

Quesadilla 22  
flour tortilla, monterey jack cheese, peppers, onions,  
sour cream, pico de gallo, fries  
*choice of:* chicken 10, shrimp 16, lobster 25  
dairy . gluten

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## *All-Day Dining*

### PASTA 24

*choice of pasta:* spaghetti, garganelli or strigoloni

gluten

*choice of sauce:* pomodoro, cream or bolognese

*choice of filling:* seasonal vegetable 10, chicken breast 14,  
shrimp 18, lobster 22

*available upon request:*

gluten free or whole wheat pasta

### PIZZA 30

pomodoro sauce

*choice of topping:* mozzarella, blue cheese, cherry tomatoes,  
wild mushrooms, peppers, olives,  
sundried tomato

*add on:* chicken breast 10, beef pepperoni 8,  
shrimp 16, lobster 22

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# All-Day Dining

## MAINS

*accompanied with 1 side & 1 sauce*

8oz Prime Filet Mignon 74

14oz Prime Rib Eye 64

Duck Leg Confit 58

Seared Faroe Islands Salmon 48

Catch of the Day 58

## HUDSON VALLEY FARMERS MARKET SIDES 15

Dijon Maple Glazed Heirloom Carrots (*dairy*)

Steamed Jumbo Asparagus (*vegan*)

Sautéed Mushroom (*vegetarian*)

Sautéed Brussel Sprouts (*vegetarian*)

## ROOTS & GRAINS 15

French Fries (*vegetarian*)

Creamy Mashed Potatoes (*dairy . vegetarian*)

Creamy Polenta (*dairy, vegetarian*)

Steamed Basmati Rice (*vegan*)

## SAUCES 5

Port Wine

Mushroom Au Jus (*dairy*)

Chimichurri

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# *All-Day Dining*

## DESSERTS

### Ube Cheesecake 26

mascarpone chantilly, mashed ube sweet potato, purple potato chip, ube sauce

egg . dairy . gluten

### Poire 26

pear confit, chocolate sauce, almond streusel

dairy . nuts

### Chocolate Cake 28

almond praline, Amatika chocolate mousse,

nuts

available gluten free or vegan upon request

### Pecan Pie 28

pecan pie, almond streusel, salted butter caramel sauce,

Tahitian vanilla ice cream

egg . dairy . nuts

### Sesame Delish 28

sesame sponge, sesame streusel, Tahitian vanilla ice cream, praline

dairy . nuts . sesame . egg

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## *All-Day Dining*

### DESSERTS TO SHARE

#### Banana Split 24

three scoops of vanilla ice cream, whipped cream,  
caramel croquant, chocolate sauce

egg . dairy . gluten

#### Ice Cream Sundae 24

three scoops of ice cream, whipped cream,  
maraschino cherries, m&m's, chocolate sauce

egg . dairy

#### Ice Cream 22

three scoops of seasonal ice cream

egg . dairy

#### Sorbet 22

three scoops of seasonal sorbet

#### Home Alone Sundae 350

sixteen scoops of assorted ice cream,  
whipped cream, maraschino cherries,  
m&m's, chocolate, caramel & raspberry sauce

egg . dairy . gluten

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# *Late Night Dining*

SERVED DAILY FROM 11PM - 6AM

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# Late Night Dining

## CAVIAR

traditional garnishes

Imperial Osetra Caviar 1oz 195

Kaluga Premium Caviar 1oz 245

Special Reserve Caviar 1oz 295

egg . dairy . gluten

Shrimp Cocktail 38

cocktail sauce, Tabasco, lemon

shellfish

Selection of Murray's Artisanal Cheeses & Charcuterie 52

wholegrain mustard, pepperoncini, crackers,

sourdough & candied pecan

dairy . gluten

## SOUPS & SALADS

French Onion Soup 28

caramelized onion, gruyère cheese, croutons

dairy . gluten

Seasonal Farm Lettuce Salad 25

mesculin, seasonal vegetables, balsamic vinaigrette

vegan . vegetarian

Winter Caesar Salad 32

brussel sprouts, baby gem, Parmesan, white anchovies,

baguette crostini, capers, caesar dressing

*add on:* chicken breast 16, shrimp 18, grilled salmon 20

dairy . gluten . seafood

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## *Late Night Dining*

The Plaza Wagyu Burger 42  
Murray's maple smoked cheddar, brioche bun, Patriot pickles,  
fries, plaza burger sauce  
egg . dairy . gluten

Quesadilla 22  
flour tortilla, monterey jack cheese, peppers, onions, fries  
*choice of:* chicken 10, shrimp 16, lobster 25  
dairy . gluten

Omelette 32  
roasted tomato, breakfast potatoes  
*choice of:* cheddar, swiss, american cheese,  
goat cheese, bacon, ham, bell peppers,  
jalapeños, tomato, red onion,  
mushroom, spinach

### PASTA & PIZZA

Penne Pomodoro 26  
tomato sauce, basil, cherry tomato

Margherita Pizza 28  
pomodoro, buffalo mozzarella, basil  
dairy . gluten . egg

Pepperoni Pizza 32  
pomodoro, mozzarella, beef pepperoni  
dairy . gluten . egg

gluten free or whole wheat pasta available upon request

# *Late Night Dining*

## MAIN

*accompanied with 1 side & 1 sauce*

8oz Prime Filet Mignon 74

Grilled Chicken Breast 55

Seared Faroe Islands Salmon 48

## HUDSON VALLEY FARMERS MARKET SIDES 15

Steamed Jumbo Asparagus (vegan)

Sautéed Mushroom (vegetarian)

Steamed Vegetables (vegan)

Sautéed Brussel Sprouts (vegetarian)

## ROOTS & GRAINS 12

French Fries (vegetarian)

Creamy Mashed Potatoes (dairy . vegetarian)

Steamed Basmati Rice (vegan)

Creamy Polenta (dairy . vegetarian)

Dijon-Maple Glazed Heirloom Carrots (dairy)

## SAUCES 5

Port Wine

Mushroom Au Jus (dairy)

Chimichurri

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## *Late Night Dining*

### DESSERTS

#### Ube Cheesecake 26

mascarpone chantilly, mashed ube sweet potato, purple potato chip, ube sauce

egg . dairy . gluten

#### Pecan Pie 28

pecan pie, almond streusel, salted butter and caramel sauce,

Tahitian vanilla ice cream

egg . dairy . nuts

#### Ice Cream Sundae 22

three scoops of ice cream, whipped cream,  
maraschino cherries, m&m's, chocolate sauce

egg . dairy . tree nuts

#### Ice Cream 22

three scoops of seasonal ice cream

egg . dairy

#### Sorbet 22

three scoops of seasonal sorbet

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# *Eloise Menu*

BREAKFAST FROM 6:30AM - 11AM  
ALL DAY FROM 11AM - 10PM  
FOR CHILDREN UP TO 12 YEARS OLD

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will be added to all orders.

# *The Eloise Menu*

**BREAKFAST FROM 6:30AM - 11AM  
ALL DAY FROM 11AM - 10PM  
FOR CHILDREN UP TO 12 YEARS OLD**

## BREAKFAST

Central Park Pancakes 15

with maple syrup

egg . dairy . gluten

Organic Eggs Eloise 16

scrambled eggs, bacon, toast

egg . dairy . gluten

One Egg Benny – Hot Hot Hot 18

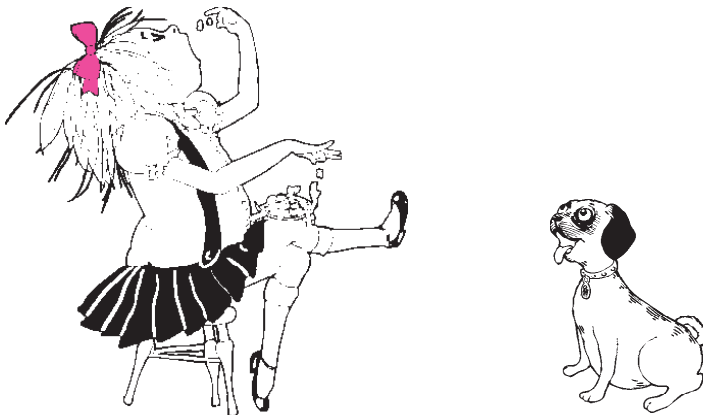
with canadian bacon, hollandaise

egg . dairy . gluten

Perfect Parfait 12

granola, fresh fruit, yogurt

dairy



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# The Eloise Menu

## APPETIZERS

Mr. Salomone Salad 12  
mini caesar salad  
egg . dairy

I'm-Not-A-Chicken Soup 19

## MAINS

Charge It Please, Mac & Cheese 19  
dairy

Here's What I Like: Two Sliders! 20  
with cheese, choice of fries *or* salad  
egg . dairy . gluten

Skipperdee's Sneakers 16  
breaded chicken fillets with honey mustard & fries  
gluten

Organic City Child Chicken 20  
grilled chicken, rice, carrots, sweet peas

Teenie Weenie 17  
all-beef hot dog, choice of fries *or* salad  
gluten

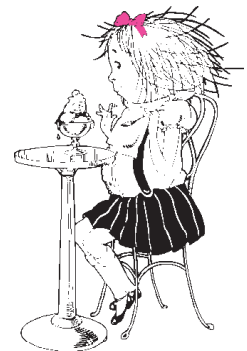
Sir Crunch 16  
ham & cheese  
dairy . gluten

## DESSERTS

Absolutely! Ice Cream 12  
one scoop of home-made ice cream  
egg . dairy

The Kevin Sundae 18  
three scoops of ice cream, whipped cream,  
maraschino cherries, m&m's, chocolate sauce  
egg . dairy . tree nuts

Hop Around 11  
fruit salad



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*Wine, Beer,  
Champagne*

SERVED DAILY FROM 11AM - 4AM

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*By The Glass*  
*lighter to fuller body*

WHITE WINE

Allan Scott Sauvignon Blanc 19  
Marlborough, New Zealand

Jordan Chardonnay 27  
Sonoma, California

RED WINE

Theresa Noelle Pinot Noir 24  
Central Coast, California

Brendel Cooper's Reed Cabernet Sauvignon 26  
Napa Valley, California

CHAMPAGNE AND SPARKLING WINES

*Served in 187ml bottles*

La Marca Prosecco 25  
Veneto, Italy

Nicolas Feuillatte, Brut 38  
Chouilly, France

Nicolas Feuillatte, Rosé 51  
Chouilly, France

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# *Half Bottles*

## CHAMPAGNE

Served in 375ml bottles

Ruinart Blanc de Blancs 180

Reims, France

Taittinger Prestige Rosé 110

Reims, France

## WHITE WINE

Served in 375ml bottles

Santa Margherita Pinot Grigio 70

Trentino-Alto Adige, Italy

Au Bon Climat Chardonnay 50

Santa Barbara, California

Alsace Willm Riesling 45

Alsace, France

## RED WINE

Served in 375ml bottles

La Crema Pinot Noir 50

Sonoma County, California

Groth Cabernet Sauvignon 120

Oakville, California

Opus One 400

Napa Valley, California

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*By The Bottle*  
*lighter to fuller body*

ROSÉ WINE

Saint Marie VieVité, Côtes de Provence, France 100

Château d'Esclans Whispering Angel, Provence, France 115

WHITE WINE

Tolloy Pinot Grigio, Alto Adige, Italy 130

Henri Bourgeois Jadis, Sancerre, Chavignol, France 118

Cakebread Sauvignon Blanc, Napa Valley, California 180

Au Bon Climat Chardonnay, Santa Barbara, California 115

Cakebread Chardonnay, Napa Valley, California 155

Jordan Chardonnay, Sonoma, California 115

Olivier Leflaive, Chardonnay, Bourgogne, France 150

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*By The Bottle*  
*lighter to fuller body*

RED WINE

Domaine Thevenot-Le Brun, Bourgogne, Hautes Côtes de Beaune, France 95

Au Bon Climat Pinot Noir, Santa Barbara, California 110

Flowers Pinot Noir, Sonoma Coast, California 200

Frog's Leap Cabernet Sauvignon, Rutherford, California 250

Celera, Pinot Noir, Central Coast, California 120

Domaine Drouhin, Pinot Noir, Dundee Hills, Oregon 180

Stag's Leap, Merlot, Napa Valley, California 140

Groth Cabernet Sauvignon, Special Edition, Napa Valley, California 550

Far Niente Cabernet Sauvignon, Napa Valley, California 600

Duckhorn, Cabernet Sauvignon, Napa Valley, California 350

Opus One Red Blend, Napa Valley, California 850

Pio Cesare, Barolo, Piedmonte, Italy 210

Rosenblum Zinfandel, Sonoma County, California 150

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*Champagne By The Bottle*  
*lighter to fuller body*

CHAMPAGNE

Je Crois 'Cuvée Plaza', Marne Valley, France 192

Laurent-Perrier Brut, Tours-sur-Marne, France 175

Taittinger 'La Francaise', Reims, France 185

Veuve Clicquot, Reims, France 190

Krug Grande Cuvée, Épernay, France 700

ROSÉ CHAMPAGNE

Laurent-Perrier Brut, Tours-sur-Marne, France 250

Moët & Chandon Imperial, Épernay, France 250

Perrier Jouet 'Blason', Épernay, France 220

Taittinger Prestige, Reims, France 250

Veuve Clicquot, Reims, France 250

PRESTIGE CHAMPAGNE

Moët & Chandon 'Dom Pérignon', Épernay, France 800

Moët & Chandon 'Dom Pérignon' Rosé, Épernay, France 880

Louis Roederer 'Cristal', Reims, France 1025

Louis Roederer 'Cristal' Rosé, Reims, France 1400

Veuve Clicquot Ponsardin "La Grande Dame" Brut, Reims 700

Duval-Leroy Rosé Prestige, A Vertus, France 245

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# *Beer*

## DOMESTIC BEER

Angry Orchid 12

Hard Cider, New York

Brooklyn Brewery 12

East IPA, New York

Samuel Adams 10

Lager, Boston, Massachusetts

Ommegang Three Philosophers 18

Quadrupel and Belgian Kriek Blend, New York

## IMPORTED BEER

Amstel Light 10

Light Lager, Netherlands

Corona 10

Pale Lager, Mexico

Heineken 10

Pale Lager, Netherlands

Stella Artois 12

Belgian Pilsner, Belgium

Hitachino 19

Belgian White Ale, Japan

St. Pauli Girl 10

Non-Alcoholic Beer, Germany

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## *Bottle Service*

### VODKA

Tito's 275

Grey Goose 350

Ketel One 350

Belvedere 300

### GIN

Tanqueray 250

Bombay Original Dry 250

Hendrick's 300

### TEQUILA

Patron Silver 300

Don Julio Reposado 350

Corzo Añejo 375

Don Julio 1942 800

### RUM

Bacardi 250

Ten Cane 275

Myers's Dark 12 300

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A delivery charge of \$12 per order, applicable taxes and a 22% service charge will be added to all orders.

## *Bottle Service*

### COGNAC

Remy Martin V.S.O.P. 400

Courvoisier XO 700

Hennessy XO 800

Louis XIII 6000

### WHISKEY

Jack Daniel's 300

Crown Royal 300

Bushmills 16 375

### BOURBON

Maker's Mark 300

Knob Creek 300

Woodford Reserve 350

### SCOTCH

Chivas Regal 12 300

Johnnie Walker Black 300

Johnnie Walker Blue 900

### SINGLE MALT SCOTCH

Glenlivet 12 400

Glenfiddich 12 400

Macallan 18 950

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**THE PLAZA**  
NEW YORK