



*The Champagne  
Bar*



## SPECIALTY COFFEES AND TEA

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Caffe Filtro  
illy Brewed  
\$10

The Plaza Tea Selection  
Choose between Black, Herbal and Green  
\$10

Espresso  
The essence of Coffee  
Single \$7 / Double \$9

Cappuccino  
Gently blended with Milk Foam  
\$10

Caffe Latté  
Partnered with Steamed Milk  
\$10

Mocha  
Dark Chocolate  
\$10

## WATERS FROM AROUND THE WORLD

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### STILL

	Small	Large
Voss Artesian,	9	12
Tau, Wales	9	14
Fiji Artesian, Fiji Islands	9	14
Evian Christain Lacroix, France		12

### SPARKLING

San Pellegrino, Italy	8	12
Voss Sparkling, Norway	9	12
Badoit, France		14
Marquis Platinum, Vitality Drink	9	

*The Plaza*, like no other place in New York City, is a place of historical celebrations. Always present at these celebrations was fine champagne to honor the occasion.

At Truman Capote's *Black and White Ball* he celebrated his literary success with a guest list of 540 that included the likes of Oscar de la Renta, Sammy Davis Jr., Vivian Leigh, and the Duke and Duchess of Windsor. The fête became known as "The Party of the Century"; 400 bottles of vintage Taittinger bubbly were enjoyed.



## THE CHAMPAGNE BAR COCKTAILS

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\$28

### Imperial Plaza

This signature Plaza cocktail offers a distinctive complexity Blume Marillen Apricot Eaux-de-Vie balanced with rich notes of house made clover honey syrup, freshly squeezed lemon juice, all charged with Veuve Cliquot Champagne

### The Rose Club Sparkle

A formal introduction to The Rose Club an experience to escape the hustle and bustle of 5th Ave.

This Champagne cocktail blends fresh organic blackberries with spiced rum, a touch of sweetness with a sparkle of Brut Champagne.

### Imperial Tea Blossom

A dedication to The Plaza's famous Afternoon Tea, this blend of Egyptian Camomile flowers with velvety cognac, honey, lemon and Brut Champagne will enliven this social tradition.

### French 75

A Champagne Cocktail that, according to Harry Craddock, second head barman to the Savoy American Bar, "hits with remarkable precision". Plymouth Gin shaken with freshly squeezed lemon juice and charged with Brut Champagne

### Bellini

It was the signature pink hues found in the works of Venetian painter Giovanni Bellini that inspired one Giuseppe Cipriani to name what may be the definitive international sparkler back in 1945. Fresh white peach purée charged with Prosecco and finished with a fresh mint spring

## DESSERTS

\$12

Chocolate Pot de Crème  
Chocolate Streusel, Chantilly

Crème Fraîche Cheesecake  
Strawberries, Mint Chip Ice Cream

Lemon Meringue  
Tart, Lemon Verbena Sorbet

Raspberries  
Framboise, Chantilly

Housemade Cookies

Ice Cream or Sorbet  
Choice of Three Flavors

## PRIX FIX DINNER MENU

available after 6pm

\$40

Atlantic Lobster Bisque  
or  
Organic Mixed Greens

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Grilled Salmon Bayaldi  
or  
New York Strip and Frites  
or  
Mediterranean Vegetable Tagliatelle

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Trio of Sorbet - Raspberry, Mango and Lemon  
or  
Crème Fraîche Cheesecake with Strawberries

Chef de Cuisine Gene Cormier

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, The Plaza Lifestyle Cuisine dishes contribute to optimal health and wellness.



# The Champagne Bar

## Menu

### CAVIAR

Iranian Osetra: \$225 per oz, French Sevruqa: \$200 per oz  
Buckwheat Blini, Classic Garnishes

### MARKET SELECT OYSTERS

6pc. \$18 / 12pc. \$32

### SMOKED SALMON

Scottish Salmon and Local Salmon,  
Goat Cheese Bavarois with Red Onion and Capers,  
Crispy Bagel \$19

### SPRING PEA AND MINT SOUP

With Multigrain Crisp \$14

### THE PLAZA CHOPPED SALAD

Chicken, Applewood Smoked Bacon, Avocado, Tomato,  
Egg, Roquefort Cheese, Lettuce and Shallot Vinaigrette \$22

### THE PLAZA CAESAR SALAD

With Roasted Olive Oil Croutons and Chive \$14  
Add: Sautéed Shrimp or Free Range Chicken Breast \$20

### JUMBO SHRIMP

Marinated in Virgin Olive Oil and Fresh Herbs, Louis Dressing \$18

### ARTISINAL GRILL CHEESE

Gruyere and Sharp Cheddar on Flat Bread  
Red Tomato Salad and Chives \$18

### ALL NATURAL ANGUS BEEF BURGER

Aged Cheddar and Bacon, Mixed Mushrooms,  
Organic Tomato, Brioche Bun, Mixed Pepper Mayonnaise \$22

### MINI LOBSTER AND CRAB BURGERS

Tomato Tartar Sauce, Spiced Potato Fries \$18

### REUBEN MINIS

Caraway Pretzel Bread, Uplands Pleasant Ridge Cheese, Sauerkraut, Whole  
Grain Mustard Mayonnaise \$16

### ORGANIC CHICKEN CLUB

Applewood Smoked Bacon, Vermont Cheddar, Toasted Ciabatta \$20

### SELECTION OF CHEESES

Roasted Local Apple, Candied Spicy Walnuts, Mixed Toasts \$20

*“The Plaza is a place to celebrate and be celebrated.”*

*What champagne will you select to commemorate  
your moment in time at The Plaza?*



## champagnes by the glass

NV, Perrier-Jouët Grand Brut	26
Louis Roederer, Brut Premier	28
NV, Brut Veuve Clicquot, Yellow Label	29
Grand Cru, Blanc de Blancs, Cuvée de Réserve, Pierre Peters	28
NV, Brut Taittinger, La Française	28
NV, Ayala, Demi-Sec	28
NV, Ayala Rose	28

## sparkling wines by the glass

NV, Blanc de Noirs, Domaine Chandon	16
NV, Brut Rosé, Domaine Carneros	22
NV, Brut, Franciacorta, Bellavista	34
NV, Brut, J Vineyards “Cuvée 20”	21

# *champagnes by the bottle*

## NON-VINTAGE CHAMPAGNE

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Moët & Chandon, Imerial	135
Gosset, Grande Réserve	160
Veuve Clicquot, Yellow Label	140
Perrier-Jouët Grand Brut	135
Louis Roederer, Brut Premier	132
Taittinger, Brut, La Française	130
Krug, MV, Brut, Grande Cuvée	444

## DEMI -SEC CHAMPAGNE

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NV, Ayala	125
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## BRUT VINTAGE CHAMPAGNE

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Veuve Clicquot, Rare 1988	265
Bollinger, Grande Année 1999	280
Dom Ruinart, R de Ruinart 1996	925
Phillipponat, Clos de Goisses	470

## BLANC DE BLANCS

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NV, Mumm, Mumm de Cramant, Grand Cru	175
Salon, Le Mesnil 1996	620

## ROSÉS

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NV, Moët & Chandon, Rosé Impérial	145
Dom Ruinart 1996	375
NV Laurent Perrier	255
Ayala Rose	130

## GROWER-PRODUCERS

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Grand Cru, Blanc de Blancs, Cuvée de Réserve, Pierre Peters	145
Grand Cru, Brut, Varnier-Fannière 2002	210
Brut, René Geoffroy Vintage 1999	625

## SINGLE VINEYARD CUVÉES

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Brut, Phillipponat, Clos des Goisses 1999	470
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## TÊTE DE CUVÉES

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Taittinger, Comtes de Champagne, Blanc de Blancs 1999	535
Pol Roger, Cuvée Sir Winston Churchill 1998	550
Gosset, Célébris 1996	385
Veuve Clicquot, La Grande Dame 1998	465
Perrier-Jouët, La Belle Époque 1999	495
Moët & Chandon, Dom Pérignon, 1999	495

## SPARKLING WINES

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Blanc de Noirs NV, Domaine Chandon	60
Brut Rosé, Domaine Carneros	105
NV Brut Franciacorta, Bellavista	130
J, Brut, Cuvee 20 NV	95

# *champagne by the half bottle*

NV Brut Veuve Cliquot, Yellow Label	58
Multi-Vintage, Brut, Krug, Grande Cuvée	250

# *champagne magnums*

Louis Roederer, Brut Premier Magnum	220
Vintage Brut, Veuve Clicquot, La Grande Dame 1990	845
Vintage Brut, Rosé, Dom Pérignon 1996	2325

