



*The Champagne  
Bar*



## SPECIALTY COFFEES AND TEA

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CAFFE FILTRO  
illy Brewed  
\$11

THE PLAZA TEA SELECTION  
Choose between Black, Herbal and Green  
\$9

ESPRESSO  
The essence of Coffee  
Single \$7 / Double \$10

CAPPUCCINO  
Gently blended with Milk Foam  
\$10

CAFFE LATTE  
Partnered with Steamed Milk  
\$10

MOCHA  
Dark Chocolate  
\$10

*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 people, which 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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### IMPERIAL PLAZA

The Champagne Bar's signature cocktail utilizes the distinctive complexity of Blume Marillen Apricot Eaux-de-Vie then balances it with the rich notes of our own home-made clover honey syrup and freshly squeezed lemon juice then charged with Brut Champagne.  
\$26

### STRAWBERRY AND CHAMPAGNE MOJITO

Hand –pressed strawberries and fresh organic mint bathed in Bacardi Light, freshly squeezed lime juice and Brut Champagne.  
\$25

### 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 puree charged with Prosecco and finished with a fresh mint leaf.  
\$23

### FRENCH 75


As the story goes; during WWI some American soldiers stumbled upon a stash of gin and Champagne while marching through the French countryside. Not being able to satisfy their craving for a proper Tom Collins, due to a lack of club soda, they used the Champagne in its place and the French 75 was born. The Champagne Bar uses Plymouth Gin and shakes it with freshly squeezed lemon juice, then it's topped with Brut Champagne to create this classic.  
\$23

### ROSE CLUB SPARKLE

This Champagne cocktail blends fresh organic blackberries with spiced rum and adds a touch of sweetness with a sparkle of Brut Champagne. It will give any thirsty traveler a welcomed break from the hustle and bustle of the city outside.  
\$25



Sweet Gem Caesar  
*Parmesan Reggiano, Crisp Olive Oil Crouton 17*  
*Organic Chicken 22 / Jumbo Prawns 25*

Seafood Cobb Salad  29  
*Main Lobster, Laughing Bird Shrimp, Egg,*  
*Berkshire Bacon, Avocado, Bleu Cheese*



Prosciutto & Brie Panini 20  
*Arugula and Mushrooms*

Roasted D'Artagnan Chicken Club 22  
*Tomato, Bacon and Arugula on Ciabatta*

Barbecue Beef Burger Glazed 20  
*Dark Beer Glazed on Brioche*

Sloppy Joe Sliders 20  
*Braised Short Rib Beef Chili*



### DESSERTS

\$14

Mascarpone Cheesecake  
*Fresh Raspberries*

Hazelnut Napoleon  
*Hazelnut Meringue, Milk Chocolate Chantilly*


Glazed Chocolate and Caramel  
*Dark Chocolate Mousse and Caramel Custard*

Key Lime Pie  
*Meringue, Graham Cracker Crust and Berry Compote*

Ice Cream or Sorbet  
*Choice of Three Flavors*

Sweet Sensation  
*Chef's Nightly Tasting of*  
*Assorted Pastries and Sweets*  
\$18 per plate  
6:30pm – 11:30pm

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 Service

Royal Sterling Sturgeon 135/ounce  
Imperial Reserve Siberian Sturgeon 195/ounce  
Private Reserve Ossetra 285/ounce

Jumbo Shrimp Cocktail 20  
Marinated in Virgin Olive Oil and Fresh Herbs  
Traditional Cocktail Sauce

Pine Island Oysters Rockefeller 18  
Satur Farms Spinach, Artichokes, Pernod Pastis



### Charcuterie Board 26

Spanish Ham, Saucisson Sec, Chorizo, Pheasant Pate  
Cornichons, Mustard, Grilled Country Bread

### Artisanal Cheese 22

Selection of Hard and Soft Cow, Sheep and Goat Cheeses  
Grilled Cranberry Walnut Bread, Fig Jelly, Olives, Marcona Almonds

### Chips & Dips 18

House Made Potato Chips, Maine Peekytoe Crab & Truffle,  
Curried Eggplant, Avocado

### Steak Tartare 20

Quail Egg, Truffle Frisee Salad

### Crispy Lobster & Goat Cheese Roll 22

Chipotle Aioli and Avocado Salad

### Chicken Lollipops 18

Sweet Soy and Chili Glazed

### Baby Back Pork Spare Ribs 18

Whole Grain Mustard Crusted

### Spring Bruschetta 18

Spring Vegetables, Tomato, Red Onion and Basil



### French Onion Soup 14

Gruyere

### Lobster Bisque 16

Brandy and Chive

### Seasonal Soup of the Day 14

## CHAMPAGNE & SPARKLING WINE

NV, Perrier-Jouët Grand Brut	\$28
NV, Brut Veuve Clicquot, Yellow Label	\$28
NV, Brut, Demoiselle, Tete De Cuvée	\$26
NV, Rose, Veuve Clicquot	\$28
MV, Krug Grand Cuvee	\$42
NV, Ruinart "Blanc de Blancs"	\$30
NV, Rose, Domaine Carneros, Taittinger Napa	\$26
NV, Prosecco, Stellina di Notte Italy	\$20
2005, Domaine Carneros, Taittinger Napa	\$20

## WHITE WINE

	Glass / Bottle	
2009, Chardonnay, Pindar, Long Island, New York	\$16	\$62
2009, Chardonnay, Au Bon Climat, Santa Barbara	\$18	\$72
2009, Chardonnay, Cakebread Cellars, Napa	\$28	\$102
2009, Pinot Grigio, Tollo, Venezia	\$16	\$62
2009, Pinot Grigio, Marco Felluga, Friuli	\$18	\$72
2009, Sauvignon Blanc, Kato, Marlborough	\$16	\$62
2010, Sancerre, Domaine Jean Paul Balland, Loire	\$18	\$70
2008, Riesling, Trimbach, Alsace	\$16	\$69

## ROSE WINE

2009, Vie Vite, Domaine Sainte Marie, Provence	\$16	\$69
2009, Wolffer Estates, New York	\$16	\$62

## RED WINE

2008, Pinot Noir, Row Eleven "Vinas 3", Napa	\$20	\$80
2008, Pinot Noir, Picket Fence, Russian River Valley	\$18	\$78
2007, Shiraz, St Hallet Faith, Barossa	\$18	\$72
2006, Merlot, Snoqualmie, Columbia Valley	\$18	\$72
2006, Merlot, Provenance, Napa	\$22	\$90
2009, Zinfandel, Cline "Ancient Vines", Sonoma	\$18	\$72
2009, Cabernet Sauvignon, Amber Knolls, « 1975 » Ca	\$18	\$78
2007, Cabernet Sauvignon, Joseph Phelps, Napa	\$28	
2007, Bordeaux Blend, Newton Claret, Napa	\$20	\$80
2005, Bordeaux Blend, Chateau Coufran, Haut Medoc	\$22	\$82
2006, Chateauf-neuf-du-Pape, Xavier Flouret, Rhone	\$22	\$110

## SWEET WINE

2010, Moscato d'Asti « Vino dei Fratelli » Italy	16
2003, Royal Tokaji « 5 Puttonyos » Hungary	26
NV, Veuve Cliquot Demi-Sec	28



## THE CHAMPAGNES

### NON-VINTAGE CHAMPAGNE

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Egly-Ouriet Brut Tradition	120
Lanson Black Label	90
Laurent Perrier Brut	130
Louis Roederer Brut Premier	130
Mumm de Cramant Grand Cru	160
Moët & Chandon Imperial	130
Taittinger Brut « La Française »	140
Veuve Clicquot Yellow Label	130
Krug Brut Grand Cuvée	480

### DEMI -SEC CHAMPAGNE

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Veuve Clicquot Demi-Sec 375ml	80
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### BRUT VINTAGE CHAMPAGNE

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2002, Perrier Jouet Fleur De Champagne	360
1996, Dom Ruinart	320
2002, Cristal Louis Roederer	595
2003, Moët & Chandon, Brut, Grand Vintage	150

### BLANC DE BLANCS

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1998, Taittinger Comptes De Champagne	480
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### ROSÉS

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Moët & Chandon, Rosé Impérial	150
Laurent Perrier Brut	210
Perrier Jouet Blason	180
Taittinger Prestige Rose	140

### GROWER-PRODUCERS

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Grand Cru, Blanc de Blancs, Cuvée de Réserve, Pierre Peters	120
1999, Brut, René Geoffroy Vintage	625

## SINGLE VINEYARD CUVÉES

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

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1998, Pol Roger, Cuvée Sir Winston Churchill	480
1996, Gosset, Célébris	350
1998, Veuve Clicquot, La Grande Dame	460
1999, Moët & Chandon, Dom Pérignon	495
1995, Henriot, Cuvée Des Enchanteleurs	490

### SPARKLING WINES

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NV, Brut Rosé, Domaine Carneros	100
2002, Brut Vintage, Domaine Carneros La Reve	340
2006, Brut Vintage, Domaine Carneros,	90
NV, Prosecco, Stellina di Notte	80

### LARGE FORMAT

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1990, Veuve Clicquot, La Grande Dame	920
1996, Vintage Brut, Rosé, Dom Pérignon	1800

### HALF BOTTLES

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Ruinart « Blanc de Blancs »	60
Veuve Clicquot Rose	56
Grand Cuvee Krug	84

### BEER SELECTION

#### DOMESTIC

Budweiser & Bud Light	\$10
Blue Point Toasted Lager, Sierra Nevada Porter, Samuel Adam's	\$11

#### IMPORTED

Amstel Light, Stella Artois, Heineken, Duvel, Guinness	\$12
Hitachino White Ale, Chimay Rouge	\$16
Corona	\$10
St. Pauli Girl (Non- Alcoholic)	\$10
Local 1 (750ml)	\$25