

## *breakfast*

<b>Continental Breakfast</b>	\$33
Choice of Freshly Squeezed Juice	
Regular or Decaffeinated Coffee or Selection of Teas	
Chef's Morning Bakery Basket or Toast, Served with Butter and a Selection of Preserves	
<b>American Breakfast</b>	\$40
Choice of Freshly Squeezed Juice	
Regular or Decaffeinated Coffee or Selection of Teas	
Chef's Morning Bakery Basket or Toast, Served with Butter and a Selection of Preserves	
Two Farm-Fresh Eggs, Any Style	
Choice of Peppered Bacon, Canadian Bacon, Country Sausage, Smoked Ham or Smoked Chicken and Apple Sausage	
Chive Rosti Potatoes	

## *cereal, yogurt and fruit*

<b>Assorted Cold Cereals</b>	\$12
All Bran, Corn Flakes, Frosted Flakes, Cheerios, Low-Fat Granola, Muesli, Raisin Bran, Rice Krispies, Shredded Wheat or Special K	
Choice of Skim, Low-Fat or Whole Milk	
<i>Add mixed fruit or seasonal berries, additional \$6</i>	
<b>Steel Cut Irish Oatmeal</b>	\$14
Fig and Walnut Confit, Brown Sugar, Warm Skim, Low-Fat or Whole Milk	
<b>Greek Yogurt</b>	\$16
Tangerine Honey, Granola and Berries	
<b>Yogurt</b>	\$12
Fat-Free Plain or Low-Fat Raspberry, Blueberry or Strawberry	
<b>Housemade Bircher Muesli</b>	\$16
Green Apples, Pecans and Berries	
<b>Seasonal Berries</b>	\$17
<b>Fresh Ruby Red Grapefruit Segments</b>	\$14
<b>Seasonal Sliced Fruit and Berries</b>	\$25

*17% gratuity, applicable sales tax and a guest room dining surcharge of \$7 per person will be applied to all orders.*



## *breakfast specialties*

*Substitute egg beaters or egg whites, additional \$2*

<b>Two Farm-Fresh Eggs</b> Any Style	\$21
<b>Three-Egg Omelet</b> Ham, Onions, Bell Peppers, Tomatoes, Spinach and Mushrooms Choice of American, Swiss or Cheddar Cheese	\$25
<b>Steak and Eggs</b> Petit Filet Mignon, Two Farm-Fresh Eggs and Chive Rosti Potatoes	\$38
<b>Housemade Corned Beef Hash</b> Poached Eggs and Asparagus	\$28
<b>Eggs Benedict</b> English Muffin with Poached Eggs, Canadian Bacon and Hollandaise Sauce, Topped with Black Truffles	\$25
<b>Garden-Fresh Egg White Frittata</b> Wild Mushrooms, Cippolini Onions and Heirloom Tomatoes	\$27
<b>Maine Lobster Omelet</b> Hudson Valley Camembert and Chives	\$38
<b>Eggs Tsar Nicholas</b> English Muffin, Poached Eggs, Scottish Smoked Salmon, Crème Fraîche and Hollandaise Sauce, Topped with American Black Caviar	\$33

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## *waffles, pastries and breads*

<b>Belgian Waffle</b> New York State Apple-Cinnamon Compote, Pure Vermont Maple Syrup and Butter	\$25
<b>Brioche French Toast</b> Topped with Bananas Foster, Strawberries and Pure Vermont Maple Syrup	\$25
<b>Buttermilk Pancakes</b> Pure Vermont Maple Syrup	\$25
<b>Toasted New York Bagel with Cream Cheese</b> Plain, Onion, Everything, Cinnamon-Raisin or Sesame Choice of Regular or Low-Fat Cream Cheese	\$14
<b>Chef's Morning Bakery Basket</b> Served with Butter and a Selection of Preserves	\$16
<b>Hearth-Baked Breads</b> Choice of Semolina, Rye, Seven-Grain, Sourdough or English Muffin, Served with Butter and a Selection of Preserves	\$14
<b>Muffin Basket</b> Choice of Two Muffins: Blueberry, Banana-Chocolate Chip, Raisin Bran or Low-Fat Apple, Served with Butter and a Selection of Preserves	\$13
<b>Smoked Salmon and Toasted New York Bagel</b> Scottish Smoked Salmon, Choice of Plain, Onion, Everything, Cinnamon-Raisin or Sesame Bagel, Regular or Low-Fat Cream Cheese, Tomato, Red Onion and Capers	\$30

## *on the side* \$12

Canadian Bacon
Peppered Bacon
Country Sausage
Smoked Chicken and Apple Sausage
Smoked Ham
Housemade Corned Beef Hash
Chive Rosti Potatoes
Low-Fat Cottage Cheese



## *beverages*

### **Juice**

Choice of Freshly Squeezed Orange, Grapefruit or Carrot \$11  
Choice of Apple, Prune, Pineapple, Cranberry or V8 \$11

### **Bottled Water**

San Pellegrino, Fiji, Evian or Perrier per liter \$12

per 500ml \$9

### **Skim, Low-Fat or Whole Milk**

\$9

### **Hot Beverages**

Brewed Coffee - Regular or Decaffeinated large pot \$14  
Selection of Teas small pot \$10  
Swiss Hot Chocolate



## *appetizers*

<b>Artisanal Cheese Plate</b>	\$26
Hudson Valley Camembert, Amish White Cheddar, Cypress Grove Chevre and Bayley Hazen Blue, Served with a Fig Almond Tart and Honeycomb	
<b>Traditional French Onion Soup</b>	\$16
Herb-Garlic Croutons and Gruyère Cheese	
<b>Chicken Noodle Soup</b>	\$15
Egg Noodles, Chicken and Vegetables	
<b>Palace Salad with Herbs and Baby Lettuces</b>	\$18
Roasted Beets, Orange Slices, Vermont Bijou Goat Cheese, Olive Oil and Lemon	
<b>Tomato and Mozzarella Napoleon</b>	\$21
Pine Nuts, Micro Basil and 25-Year-Old Balsamic Vinegar	
<b>Chicken Quesadilla with Smoked Corn and Black Beans</b>	\$24
Monterey Jack Cheese, Avocado-Cilantro Crème Fraîche and Roasted Poblano Pepper Salsa	
<b>Sesame Cornets of Tuna Tartare</b>	\$26
Ginger Vinaigrette, Chopped Water Chestnuts, Topped with Wasabi Tobiko	
<b>Classic Shrimp Cocktail</b>	\$28
Colossal Shrimp with Cocktail Sauce, Lemon and Horseradish	
<b>Iced Seafood Sampler</b>	\$60
Half Lobster, Three Jumbo Shrimp, Four Snow Crab Claws and Jumbo Lump Crabmeat Trifle, Served with Cocktail Sauce, Lemon and Horseradish	
<b>Osetra Caviar</b>	\$250 per ounce
Traditional Condiments and Toast Points	

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## *salad and sandwiches*

<b>New York Palace Sirloin Burger</b>	\$33
Blue, Swiss, Sharp Cheddar, Goat or Provolone Cheese Choice of Toppings: Peppered Bacon, Caramelized Red Onion Jam, Roasted Pepper Relish, Wild Mushroom Ragout, Roasted Tomato Salsa or Grilled Ham Served with French Fried Potatoes	
<b>Smoked Chicken Panini</b>	\$26
Herbed Goat Cheese, Roasted Peppers, Arugula and Sweet Potato Fries	
<b>Roasted Turkey Club</b>	\$28
Peppered Bacon, Organic Tomatoes, Boston Lettuce, White or Seven-Grain Toast, Served with Red Bliss Potato Chips	
<b>Asian Tuna Club</b>	\$30
Seared Yellow Fin Tuna Served Rare with Avocado, Tomato, Wasabi Mayonnaise, Pickled Ginger and Asian Green Salad	
<b>Maine Lobster BLT</b>	\$31
Herb-Roasted Tomatoes, Arugula, Crisp Pancetta and Lemon-Tarragon Aioli on Toasted Brioche, Served with Red Bliss Potato Chips	
<b>Classic Caesar Salad</b>	\$25
Crisp Romaine, Shaved Parmesan Cheese and Basil Brioche Croutons <i>Add grilled chicken or shrimp, additional \$6</i>	

## *pasta and pizza*

<b>Rigatoni Bolognese</b>	\$29
Plum Tomato and Dry Aged Beef	
<b>Jumbo Shrimp Strozzapreti Pasta</b>	\$34
Chorizo, Pernod and Parsley Broth	
<b>Truffled Asparagus Risotto</b>	\$32
Roasted Mushrooms, Peas and Spinach	
<b>Margherita Thin-Crust Pizza</b>	\$25
Mozzarella Cheese, Tomatoes, Fresh Basil and Olive Oil	
<b>Build Your Own Pizza</b>	\$28
Choice of Three Toppings: Pepperoni, Sausage, Peppers, Onions, Mushrooms, Black Olives, Grilled Vegetables or Prosciutto	

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## *entrées*

<b>Roasted Chilean Sea Bass</b> Heirloom Tomato Jam, Niçoise Vegetables, Pea Sprouts and Romesco Sauce	\$40
<b>Spicy Chinatown Shrimp</b> Shanghai Baby Bok Choy, Chinese Black Mushrooms and Steamed Jasmine Rice	\$38
<b>Market Fish of the Day</b> Grilled or Poached with Steamed Seasonal Vegetables and Citrus-Date Salad	market price
<b>Brick Oven Tandoori Chicken</b> Steamed Basmati Rice, Curried Chickpeas, Mango Chutney and Pappadam	\$36
<b>Filet Mignon with Short Rib Ravioli</b> Wild Mushrooms and Green Peppercorn Madeira Reduction	\$45
<b>Charbroiled Dry Aged New York Strip Steak</b> Grilled Asparagus, Smoked Cheddar Potato Gratin and Pommery Mustard Sauce	\$48
<b>Maine Lobster Omelet</b> Hudson Valley Camembert, Chives and French Fried Potatoes	\$38

## *on the side*

\$13

Steamed Jasmine or Basmati Rice  
Mashed Potatoes  
French Fried Potatoes  
Sweet Potato Fries  
Shanghai Baby Bok Choy  
Wild Mushrooms  
Garlic-Sautéed Baby Spinach  
Grilled Asparagus  
Smoked Cheddar Potato Gratin  
Steamed or Sautéed Seasonal Vegetables

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## *dessert*

Warm Granny Smith Apple Pie Vanilla Ice Cream	\$16
Dark Chocolate Crumb Cheesecake White Chocolate Raspberry Bark	\$16
Seven-Layer Chocolate Cake Grand Marnier Parfait	\$16
Vanilla Crème Brûlée Quenelle of Chocolate Mousse and Almond Tuile	\$16
Tiramisu Ice Cream Sundae Milk Chocolate Shavings	\$16
Ice Cream Vanilla, Chocolate, Tiramisu or Banana	\$14
Sorbet Raspberry, Mango or Peach	\$14
Frozen Yogurt French Vanilla or Dulce de Leche	\$14

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# CookingLight®

In partnership with Cooking Light® Magazine,  
The New York Palace is pleased to offer  
several delicious healthy dining options.  
Our culinary team will be happy to accommodate  
any special requests you may have.



## *breakfast*

*Served daily from 6:00 a.m. until 11:30 a.m.*

### **Healthy Start Breakfast** \$38

Choice of Freshly Squeezed Juice, Regular or Decaffeinated Coffee  
or Selection of Teas

Choice of One Cooking Light® Breakfast Entrée (below)

### **Baked Omelet** \$26

Zucchini, Leeks, Feta Cheese and Herbs

Calories 342 (37% from fat); Fat 15.2g (sat 6.4g, mono 5.9g, poly 2.7g); Iron .72mg; Cholesterol 432mg;  
Calcium 304mg; Carbohydrate 32.8g; Sodium 1,256mg; Protein 29.6g; Fiber 6.4g

### **Coconut Pancakes** \$24

With Orange-Mango Compote

Calories 330 (25% from fat); Fat 9.3g (sat 4.3g, mono 2.6g, poly 1.3g); Iron 2.4mg; Cholesterol 53mg;  
Calcium 163mg; Carbohydrate 57.6g; Sodium 377mg; Protein 7.5g; Fiber 8.4g

### **Fruit Salad with Honey Yogurt Sauce** \$16

Calories 196 (22% from fat); Fat 4.8g (sat 1.8g, mono 1.7g, poly 0.8g); Iron 0.9mg; Cholesterol 2mg;  
Calcium 111mg; Carbohydrate 37.9g; Sodium 40mg; Protein 4.3g; Fiber 4.7g

## *appetizers*

*Served daily from 11:30 a.m. until 11:00 p.m.*

### **Corn and Shrimp Bisque** \$16

Calories 302 (27% from fat); Fat 9.1g (sat 4.4g, mono 2.4g, poly 1.4g); Iron 4.3mg; Cholesterol 255mg;  
Carbohydrate 17.1g; Sodium 764mg; Protein 34.5g; Fiber 1.8g

### **Grilled Tuna with Papaya Chutney** \$19

Calories 244 (20% from fat); Fat 5.5g (sat 1.4g, mono 1.8g, poly 1.6g); Iron 1.6mg; Cholesterol 42mg;  
Calcium 38mg; Carbohydrate 21.6g; Sodium 251mg; Protein 26.6g; Fiber 1.8g

### **Chicken and Lemon Pot Stickers** \$18

Soy-Lemon Dipping Sauce

Calories 260 (37% from fat); Fat 10.8g (sat 1.6g, mono 2.4g, poly 6.5g); Iron 1.6mg; Cholesterol 2mg;  
Calcium 49mg; Carbohydrate 27.2g; Sodium 693mg; Protein 12.1g; Fiber 1.5g

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## entrées

Served daily from 11:30 a.m. until 11:00 p.m.

- Classic Italian Panini** \$26  
With Prosciutto and Fresh Mozzarella Cheese  
Calories 422 (30% from fat); Fat 14.1g (sat 6.4g, mono 3.4g, poly 2.5g); Iron 3.7mg; Cholesterol 41mg;  
Calcium 262mg; Carbohydrate 53.2g; Sodium 799mg; Protein 21.4g; Fiber 2.6g
- Cobb Salad with Green Goddess Dressing** \$28  
Grilled Chicken, Tomatoes, Avocado, Crumbled Blue Cheese  
and Hard-Boiled Egg  
Calories 273 (39% from fat); Fat 11.8g (sat 3.6g, mono 4.3g, poly 2.5g); Iron 3.2mg; Cholesterol 158mg;  
Calcium 196mg; Carbohydrate 16.3g; Sodium 637mg; Protein 25.7g; Fiber 3.8g
- Fettuccine with Wild Mushrooms and Parmesan Cheese** \$28  
Calories 230 (34% from fat); Fat 8.7g (sat 5.2g, mono 2.3g, poly 0.5g); Iron 2mg; Cholesterol 23mg;  
Calcium 140mg; Carbohydrate 28.1g; Sodium 480mg; Protein 9.5g; Fiber 2.3g
- Miso-Glazed Salmon** \$38  
With Bok Choy and Steamed Jasmine Rice  
Calories 444 (21% from fat); Fat 10.4g (sat 1.6g, mono 3.3g, poly 4.6g); Iron 3.4mg; Cholesterol 99mg;  
Calcium 165mg; Carbohydrate 44.5g; Sodium 824mg; Protein 44g; Fiber 1.9g
- Chicken with Asiago Polenta and Truffled Mushrooms** \$35  
With Grilled Asparagus  
Calories 467 (30% from fat); Fat 15.8g (sat 5.6g, mono 5.9g, poly 2.7g); Iron 2.9mg; Cholesterol 135mg;  
Calcium 221mg; Carbohydrate 27.5g; Sodium 814mg; Protein 52.4g; Fiber 3.4g
- Lamb Chops with Rosemary Flageolets** \$44  
Calories 320 (28% from fat); Fat 9.9g (sat 2.5g, mono 5.4g, poly 1.1g); Iron 4.2mg; Cholesterol 45mg;  
Calcium 125mg; Carbohydrate 32.8g; Sodium 505mg; Protein 26g; Fiber 9.9g

## dessert

Served daily from 11:30 a.m. until 11:00 p.m.

- Almond Angel Food Cake** \$16  
With Crème Anglaise and Macerated Strawberries  
Calories 231 (19% from fat); Fat 4.8g (sat 0.7g, mono 2.6g, poly 1.2g); Iron 1.5mg; Cholesterol 35mg;  
Calcium 61mg; Carbohydrate 41.9g; Sodium 155mg; Protein 6.8g; Fiber 2.3g
- Coconut Crème Caramel with Pineapple Concassé** \$16  
Calories 239 (26% from fat); Fat 6.9g (sat 4.2g, mono 1.5g, poly 0.5g); Iron 0.7mg; Cholesterol 111mg;  
Calcium 99mg; Carbohydrate 38.5g; Sodium 132mg; Protein 6.6g; Fiber 0.9g

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*entrées*

Hot Dog with French Fries  
\$16

Junior Burger with French Fries  
\$16

Crispy Chicken Fingers and French Fries  
\$16

Spaghetti Marinara  
\$16

Macaroni and Cheese  
\$16

Grilled Country Ham and Cheese Sandwich  
\$16

*dessert*

Chocolate Brownie with Caramel Sauce and Ice Cream  
\$13

New York Palace Ice Cream Sundae  
\$13

Chocolate Chip Cookies with Milk  
\$13





## *late night*

<b>Traditional French Onion Soup</b> Herb-Garlic Croutons and Gruyère Cheese	\$16
<b>Chicken Noodle Soup</b> Egg Noodles, Chicken and Vegetables	\$15
<b>Palace Salad with Herbs and Baby Lettuces</b> Roasted Beets, Orange Slices, Vermont Bijou Goat Cheese, Olive Oil and Lemon	\$18
<b>Classic Caesar Salad</b> Crisp Romaine, Shaved Parmesan Cheese and Basil Brioche Croutons <i>Add grilled chicken or shrimp, additional \$6</i>	\$25
<b>Chicken Quesadilla with Smoked Corn and Black Beans</b> Monterey Jack Cheese, Avocado-Cilantro Crème Fraîche and Roasted Poblano Pepper Salsa	\$24
<b>Classic Shrimp Cocktail</b> Colossal Shrimp with Cocktail Sauce, Lemon and Horseradish	\$28
<b>Maine Lobster Omelet</b> Hudson Valley Camembert, Chives and French Fried Potatoes	\$38
<b>Rigatoni Bolognese</b> Plum Tomato and Dry Aged Beef	\$29
<b>Margherita Thin-Crust Pizza</b> Mozzarella Cheese, Tomatoes, Fresh Basil and Olive Oil	\$25
<b>Brick Oven Tandoori Chicken</b> Steamed Basmati Rice, Curried Chickpeas, Mango Chutney and Pappadum	\$36
<b>Charbroiled Dry Aged New York Strip Steak</b> Grilled Asparagus, Smoked Cheddar Potato Gratin and Pommery Mustard Sauce	\$48
<b>New York Palace Sirloin Burger</b> Blue, Swiss, Sharp Cheddar, Goat or Provolone Cheese Choice of Toppings: Peppered Bacon, Caramelized Red Onion Jam, Roasted Pepper Relish, Wild Mushroom Ragout, Roasted Tomato Salsa or Grilled Ham Served with French Fried Potatoes	\$33
<b>Smoked Chicken Panini</b> Herbed Goat Cheese, Roasted Peppers, Arugula and Sweet Potato Fries	\$26
<b>Roasted Turkey Club</b> Peppered Bacon, Organic Tomatoes, Boston Lettuce, White or Seven-Grain Toast, Served with Red Bliss Potato Chips	\$28

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## *dessert*

Warm Granny Smith Apple Pie Vanilla Ice Cream	\$16
Dark Chocolate Crumb Cheesecake White Chocolate Raspberry Bark	\$16
Seven-Layer Chocolate Cake Grand Marnier Parfait	\$16
Vanilla Crème Brûlée Quenelle of Chocolate Mousse and Almond Tuile	\$16
Ice Cream Vanilla, Chocolate, Tiramisu or Banana	\$14
Sorbet Raspberry, Mango or Peach	\$14
Frozen Yogurt French Vanilla or Dulce de Leche	\$14

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## *beverages*

### Juice

Choice of Freshly Squeezed Orange, Grapefruit or Carrot	\$11
Choice of Apple, Prune, Pineapple, Cranberry or V8	\$11

### Bottled Water

San Pellegrino, Fiji, Evian or Perrier	per liter \$12
	per 500ml \$9

### Skim, Low-Fat or Whole Milk

\$9

### Soda

Coca-Cola, Diet Coke, Club Soda, Ginger Ale, Red Bull, Sprite, Tonic Water	\$8
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### Hot Beverages

Brewed Coffee - Regular or Decaffeinated	large pot \$14
Selection of Teas	small pot \$10
Swiss Hot Chocolate	

## *beer and spirits*

### Domestic Beer

Budweiser, Coors Light, Miller Lite, Samuel Adams, Sierra Nevada	\$9
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### Imported Beer

Amstel Light, Asahi, Becks, Corona, Heineken	\$9
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### Spirits

For a complete list of available spirits, please touch room service on your guest room telephone.



# wine list

## Champagne

Louis Roederer, Brut Premier, NV	\$125
Moët & Chandon, Brut Impérial, NV	\$115
Veuve Clicquot, Yellow Label, NV	\$125
Taittinger, Brut Prestige Rosé, NV	\$180
Krug, Grand Cuvée, MV	\$450
Veuve Clicquot, La Grande Dame 1998	\$350
Louis Roederer, Cristal Brut 2002	\$550
Louis Roederer, Cristal Rosé 2000	\$695
Cuvée Dom Pérignon 1999	\$525
Cuvée Dom Pérignon Oenotheque 1973	\$1,300
Dom Pérignon, Rosé 1996	\$665

## Sparkling Wine

Roederer Estate, Brut, Anderson Valley, NV	\$70
Domaine Carneros, Taittinger, Brut, Napa Valley	\$75
Marquis de la Tour, Brut, Loire Valley	\$50

## White Wines

### *Domestic*

Cakebread Cellars, Sauvignon Blanc, Napa Valley	\$78
Coppola, Diamond Series, Chardonnay, Napa Valley	\$57
Far Niente, Chardonnay, Napa Valley	\$125
Grgich Hills, Chardonnay, Napa Valley	\$112
Benziger, Sauvignon Blanc, North Coast	\$62
Chalk Hill, Chardonnay, Sonoma County	\$88
Simi, Chardonnay, Sonoma County	\$55
Acacia, Chardonnay, Carneros	\$65
Ferrari-Carano, Chardonnay, Alexander Valley	\$70
Kendall-Jackson Grand Reserve, Chardonnay	\$65
King Estate, Pinot Gris, Oregon	\$53
Groth, Sauvignon Blanc, Napa Valley	\$64

### *International*

Domaine Serge Laloue, Sancerre	\$62
Villa Maria, Sauvignon Blanc, Marlborough, New Zealand	\$55
Joseph Drouhin, Chablis Premier Cru, Burgundy	\$70
Louis Jadot, Pouilly-Fuissé, Burgundy	\$82
Olivier Leflaive, Puligny-Montrachet, Burgundy	\$115
Labouré-Roi, Meursault, Burgundy	\$77
Ruffino Lumina, Pinot Grigio, Italy	\$60

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# wine list

## Red Wines

### *Domestic*

Coppola, Diamond Series, Black Label Claret, Monterey	\$55
Cain Cuvée, Cabernet Blend, Napa Valley, NV	\$72
Dynamite, Cabernet Sauvignon, North Coast	\$62
Grgich Hills, Cabernet Sauvignon, Napa Valley	\$145
Groth, Cabernet Sauvignon, Napa Valley	\$145
Joseph Phelps, Cabernet Sauvignon, Napa Valley	\$115
Sequoia Grove, Cabernet Sauvignon, Napa Valley	\$88
Jordan, Cabernet Sauvignon, Alexander Valley	\$125
Kendall-Jackson, Cabernet Sauvignon, Grand Reserve, Sonoma/Napa	\$75
Chalk Hill, Merlot, Sonoma Valley	\$132
Matanzas Creek, Merlot, Sonoma County	\$72
St. Francis, Merlot, Sonoma County	\$58
Benton-Lane, Pinot Noir Reserve, Oregon	\$67
Foley, Pinot Noir, Santa Maria Valley	\$75
School House, Pinot Noir, Napa Valley	\$210
Hanzell, Pinot Noir, Sonoma Valley	\$195
Ravenswood, Zinfandel, Sonoma Valley	\$52

### *International*

Château Pichon, St. Emilion, Bonnin, Bordeaux	\$65
Château Cantenac Brown, Grand Cru Classe, Margaux, Bordeaux	\$95
Château Duhart-Milon, Pauillac, Bordeaux	\$82
Ruffino, Il Ducale, Tuscany, Italy	\$60
Brunello Di Montalcino, Castello Banfi, Italy	\$160
Pikes, Eastside Shiraz, Clare Valley, Australia	\$65
Paul Jaboulet Aîné, Crozes-Hermitages "Les Jalets," Rhône	\$56
Labouré-Roi, Pommard, Burgundy	\$77
Louis Jadot, Gevrey-Chambertin, Burgundy	\$115

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wine list  
Half Bottles

Champagne

Louis Roederer, Brut Premier, NV	\$60
Veuve Clicquot, Yellow Label, NV	\$65

White Wines

*Domestic*

Cakebread Cellars, Chardonnay, Napa Valley	\$57
Duckhorn Vineyards, Sauvignon Blanc, Napa Valley	\$45
Grgich Hills, Fumé Blanc, Napa Valley	\$45
Chalk Hill, Chardonnay, Sonoma County	\$64
Matanzas Creek, Chardonnay, Sonoma County	\$42
Acacia, Chardonnay, Carneros	\$36
Coppola, Diamond Series, Chardonnay, Napa Valley	\$29
Wölffer La Ferme Martin, Chardonnay, Hamptons, NY	\$29

*International*

Louis Jadot, Pouilly-Fuissé, Burgundy	\$39
Olivier Leflaive, Puligny-Montrachet, Burgundy	\$54
Joseph Drouhin, Chablis Premier Cru, Burgundy	\$32
Guy Saget, Sancerre, Burgundy	\$32

Red Wines

*Domestic*

Dynamite, Cabernet Sauvignon, Napa Valley	\$42
Grgich Hills, Cabernet Sauvignon, Napa Valley	\$74
Merryvale, Starmont Cabernet Sauvignon, Napa Valley	\$46
Stags' Leap, Estate Grown Cabernet Sauvignon, Napa Valley	\$125
Swanson, Merlot, Napa Valley	\$48
Coppola, Diamond Series, Merlot, Monterey	\$32
Ravenswood, Zinfandel, Sonoma Valley	\$42
Wild Horse, Pinot Noir, Central Coast	\$44

*International*

Nozzole, Chianti Classico Riserva, Italy	\$38
Louis Jadot, Gevrey-Chambertin, Burgundy	\$42
Marques de Riscal, Rioja Reserva, Spain	\$36
Château Mont-Redon, Chateauf-neuf-du-Pape, Rhône	\$44

reserve wine list  
Half Bottles

Quintessa, Cabernet Sauvignon, Napa Valley 2001	\$125
Joseph Phelps, Insignia 2003	\$145
Stags' Leap, Cask 23, Cabernet Sauvignon 2001	\$185

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## reserve wine list

### White Wines

#### *International*

Château d'Yquem, Sauternes, Bordeaux 1990	\$730
Corton-Charlemagne, Domaine Bonneau du Martray, Burgundy 1999	\$185

### Red Wines

#### *Domestic*

Cain Five, Napa Valley 2001/2003	\$175
Caymus, Cabernet Sauvignon, Napa Valley 2005	\$155
Caymus, Cabernet Sauvignon, Special Select, Napa Valley 2002	\$335
Chappellet, Cabernet Sauvignon, Napa Valley 1980	\$225
Diamond Creek, Volcanic Hill, Cabernet Sauvignon, Napa Valley 1997	\$355
Niebaum-Coppola Rubicon, Napa Valley 2000/2001	\$255
Opus One, Cabernet Sauvignon, Napa Valley 2003	\$355
Quintessa, Cabernet Sauvignon, Napa Valley 2001	\$260
Screaming Eagle, Cabernet Sauvignon, Napa Valley 1998	\$3,500
Trefethen, Cabernet Sauvignon, Reserve, Napa Valley 1999	\$225
ZD Abacus, Cabernet Sauvignon, Napa Valley 1st Bottling	\$480
Cardinale, Meritage, Sonoma/Napa 1999	\$310
Château Montelena, Cabernet Sauvignon 1999 Estate	\$310
Colgin, Cabernet Sauvignon 1998	\$1,400
Harlan Estate, Cabernet Sauvignon 1993	\$2,200
Heitz, Martha's Vineyard, Cabernet Sauvignon 1990	\$500
Joseph Phelps, Insignia 2003	\$350
Lewis, Cabernet Sauvignon Reserve 2002	\$225
Pahlmeyer Proprietary Red, Napa Valley 2003	\$285
Ridge, Monte Bello, Santa Cruz 1995	\$290
Stags' Leap, Cask 23, Cabernet Sauvignon 2001	\$425

#### *International*

Château Haut-Brion, Graves, Bordeaux 1986	\$1,150
Château Petrus 1986	\$3,000
Antinori Tignanello 2005	\$260
Sassicaia 2005	\$450

*Wine vintages may vary based upon availability.  
17% gratuity, applicable sales tax and a guest room dining  
surcharge of \$7 per person will be applied to all orders.*





## HOSPITALITY ITEMS

For those hosting a social gathering or business meeting in their guest room or suite, The New York Palace has provided private dining options to suit groups of five or more. Ranging from light hors d'oeuvres to more elaborate fare, Executive Chef James Staiano has put together a variety of options to accommodate groups of all sizes.



### *coffee breaks*

*(5 person minimum)*

#### Morning Break

Regular and Decaffeinated Coffee

Selection of Teas

Iced Tea

Fresh Fruit

Chef's Morning Bakery Basket,

Served with Butter and a Selection of Preserves

\$38 per person

#### Afternoon Break

Regular and Decaffeinated Coffee

Selection of Teas

Iced Tea and Assorted Sodas

Fresh Fruit

Assorted Cookies

\$42 per person

#### Refresher Break

Regular and Decaffeinated Coffee

Selection of Teas

Iced Tea and Assorted Sodas

Miniature English Finger Sandwiches

Seasonal Sliced Fruit and Berries

Miniature Pastries and Tartlets

\$72 per person

*All reception specialties are available for delivery in your room within one hour.  
The above suggestions are a selection of the catering options available at The New York Palace.  
Our banquet menus are also offered through room service.  
20% gratuity and sales tax will be applied to all orders.*



# breakfast

(5 person minimum)

## Meeting

Regular and Decaffeinated Coffee  
Selection of Teas  
Freshly Squeezed Orange, Grapefruit and Cranberry Juice

Fresh Fruit

Fat-Free Plain or Low-Fat Raspberry,  
Blueberry or Strawberry Yogurt

Chef's Morning Bakery Basket,  
Including Mini Bagels with Cream Cheese,  
Served with Butter and a Selection of Preserves  
*Add Norwegian Smoked Salmon, additional \$7 per person*

\$72 per person

## Royal

Regular and Decaffeinated Coffee  
Selection of Teas  
Freshly Squeezed Orange, Grapefruit and Cranberry Juice

Sliced Tropical Fruits and Berries

Fluffy Scrambled Eggs Topped with Snipped Herbs

Bacon, Sausage and Hash Brown Potatoes

Chef's Morning Bakery Basket,  
Including Mini Bagels with Cream Cheese,  
Served with Butter and a Selection of Preserves

Assorted Cold Cereals

Choice of Skim, Low-Fat or Whole Milk

*Add Norwegian Smoked Salmon, additional \$7 per person*

\$80 per person

## Business Take-Out

Choice of Regular or Decaffeinated Coffee,  
Herbal Tea or Hot Chocolate

Choice of Bottled Orange,  
Grapefruit or Cranberry Juice

Snapple Iced Tea or Starbucks Frappuccino

Banana and Apple

Assorted Muffins

\$38 per person

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# *luncheon*

## **Business**

*(5 person minimum)*

Regular and Decaffeinated Coffee  
Selection of Teas  
Iced Tea and Assorted Sodas  
Whole Fruit with Pastries and Cookies  
Mixed Green Salad with Assorted Dressings  
or Classic Caesar Salad  
Pasta Salad with Fresh Mozzarella,  
Roma Tomatoes and Basil  
Peppered Tenderloin of Beef, Country Ham,  
Turkey and Pastrami  
Rye, Seven-Grain and Tuscan Bread  
and Assorted Crusty Rolls

**\$105 per person**

## **Deluxe**

*(10 person minimum)*

Regular and Decaffeinated Coffee  
Selection of Teas  
Iced Tea and Assorted Sodas  
Seasonal Sliced Fruit and Berries  
Corn and Shrimp Bisque or Chicken Noodle Soup  
Mixed Green Salad with Assorted Dressings,  
Classic Caesar Salad or Chopped Cobb Salad

*Choice of Two Entrées*

Miso-Glazed Salmon with Bok Choy,  
Soy and Ginger Broth  
Roasted Organic Double Breast of Chicken  
with Mashed Potatoes, Wilted Spinach  
and Rosemary Chicken Jus  
Medallions of Beef  
with Wild Mushroom Truffle Sauce  
Rosemary Rigatoni  
with Tomato Fondue and Grilled Vegetables

Rye, Seven-Grain and Tuscan Bread  
and Assorted Crusty Rolls

Chef's Selection of Assorted Desserts

**\$117 per person**

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## *private receptions*

### Canapés

Smoked Salmon  
with Dill Cream Cheese

Pecorino Cheese with Black Truffle  
on a Toasted Crouton

Lobster with Sevruga Caviar

Blini with Sour Cream and Sevruga Caviar

Duck Foie Gras and Sauternes Jelly  
on Toasted Brioche

Seared Tuna with Wasabi Cream on Corn Bread

\$36 per six pieces

### Hors d'Oeuvres

Chicken Quesadilla with Picante Sauce

Coconut Crusted Shrimp  
with Orange Horseradish Marmalade

Mini Crab Cakes with Red Pepper Aioli

Vegetable Spring Roll with Nuoc Nam Sauce

Roasted Baby Lamb Chops with Harissa Sauce

Mushroom Profiteroles

\$36 per six pieces

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