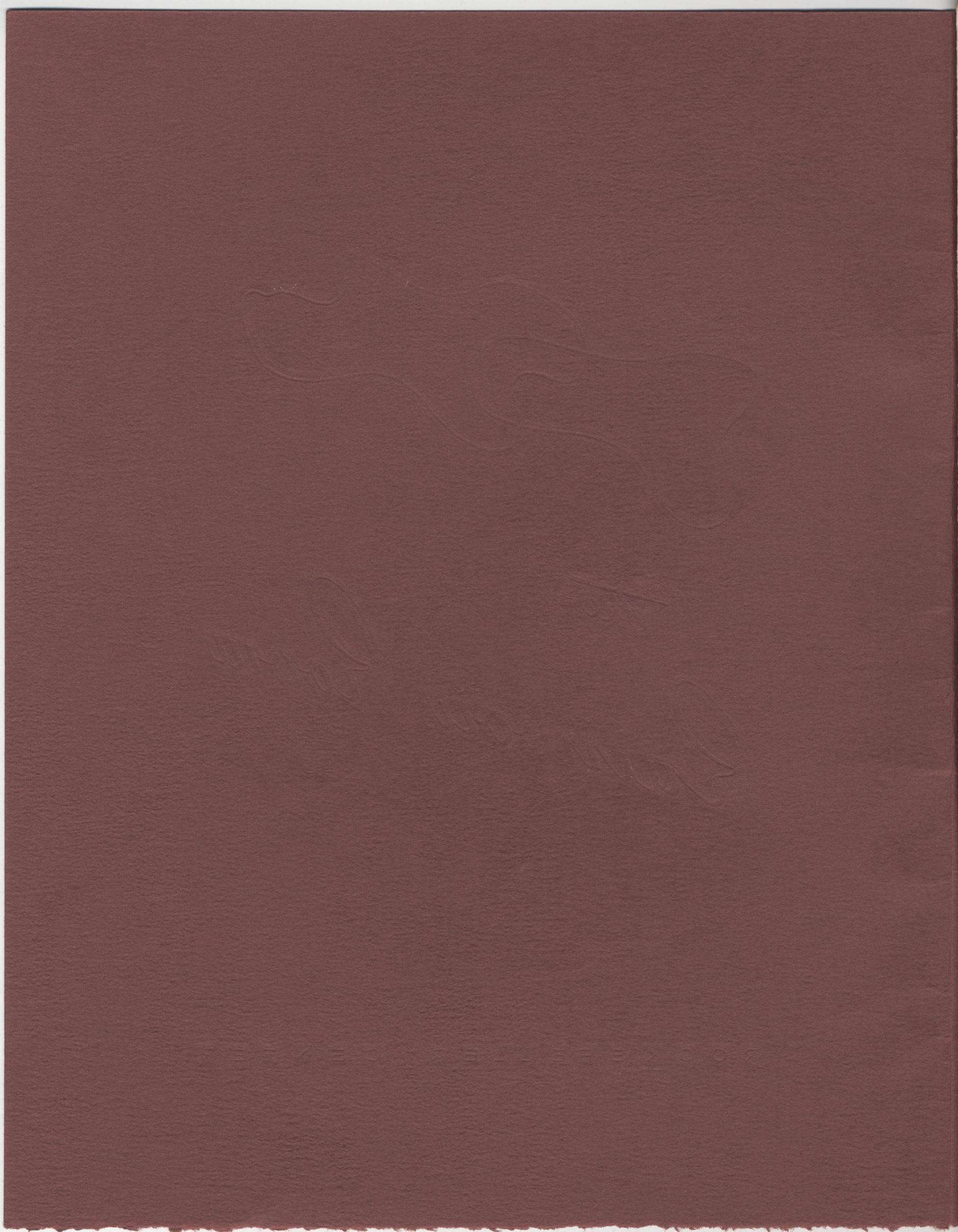
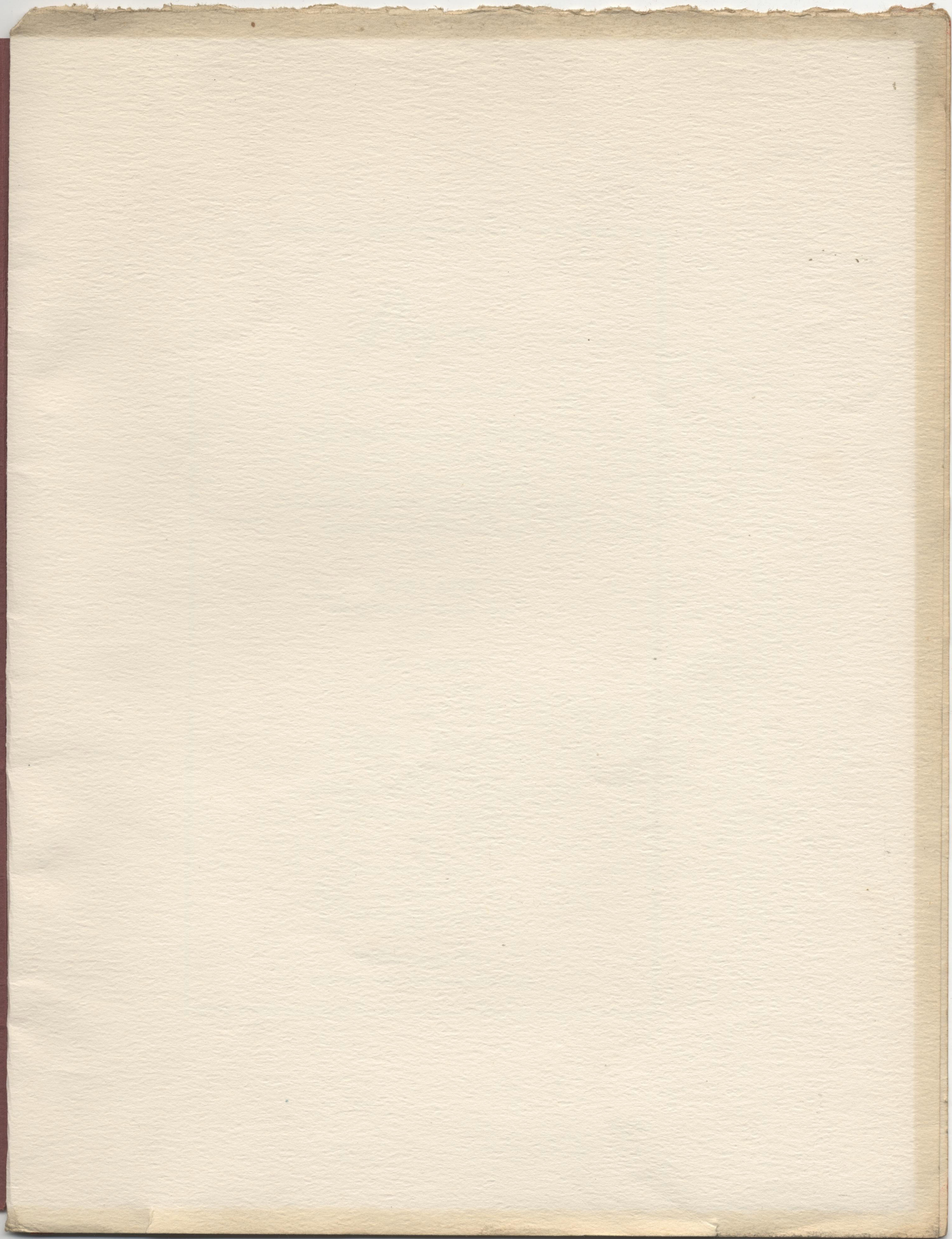


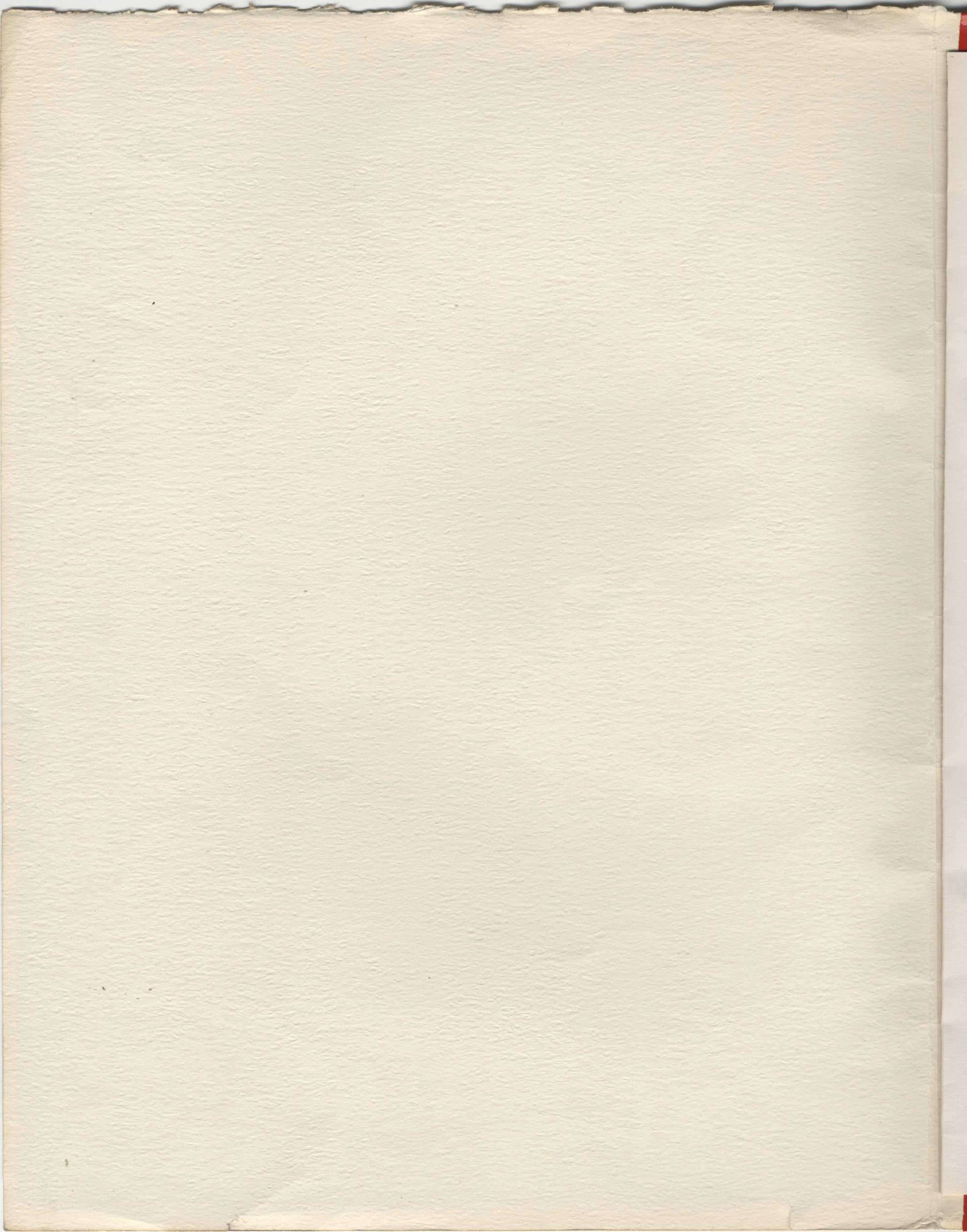


the
Rainbow Room

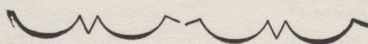
R O C K E F E L L E R C E N T E R







Program



JOSE FERNANDEZ and TERESITA
in classic dances of Spain

Accompanist - RAYMOND SACHSE

Choreography & Costume designs by Mr. Fernandez

Costumes executed by Karinska, Inc.



ELVIRA RIOS
the distinguished Mexican singer



GALI GALI
with his famous magic



EDDIE LE BARON
and his orchestra
featuring JACQUELINE SALTER singing
MORRIS KING and his violin



DR. SYDNEY ROSS
Magician
at your table by request

Shows: 9:15 and 12:15

Formal dress requested for dancing after 10 p.m.

Dinner

Served from 6:30 to 10 P. M.

ELECTIVE ENTREE DETERMINES PRICE OF DINNER

MENU

SUPREME OF FRUIT, RAINBOW
TOMATO JUICE COCKTAIL
SHRIMP OR CRAB MEAT COCKTAIL

HALF GRAPEFRUIT
BLUE POINT OYSTERS

HEART OF CELERY

MIXED OLIVES

CREAM OF CELERY A LA REINE

CONSOMME MIMOSA

JELLIED MADRILENE

FILET OF AMERICAN SOLE SAUTE, BELLE MEUNIERE 2 50

COLD STUFFED CRAB, RAVIGOTTE 2 50

BAKED LOBSTER VANDERBILT OR COLD BELLEVUE (Half) 3 50

POMPANO AU VIN BLANC, POLIGNAC 3 00

BONELESS SQUAB CHICKEN EN COCOTTE, MASCOTTE WITH NEW PEAS 3 50

ROAST RACK OF SPRING LAMB, BRAISED CELERY A LA MOELLE 3 50

CASSOLETTE OF SWEETBREAD, MUSHROOMS IN CREAM, FLORENTINE 2 50

BROILED BREAST OF GUINEA HEN, SOUTHERN STYLE 3 50

GLACED MILK VEAL CHOP, RAINBOW 3 00

GRILLED FILET MIGNON BALTIMORE, BEARNAISE SAUCE 4 50

CHIFFONADE SALAD

BOSTON CREAM PIE

CREME CARAMEL

FRAISE GLACE MELBA

SNOW BALL, HOT CHOCOLATE SAUCE

PARFAIT TRICOLOR

COMPOTE OF FRUIT

SHERBET LA CREME DE MENTHE

CHOICE OF ICE CREAMS

CAFE

NO SUBSTITUTIONS

Saturday, January 4, 1941

A la Carte

OYSTERS, CLAMS AND COCKTAILS

Blue Point Oysters .50	Lynnhaven Oysters .60	Cape Cod Oysters .55	Baked Oysters Casino 1.00
Tomato or Clam Cocktail .35	Cherrystones .45	Little Neck Clams .40	Lobster or Seafood Cocktail 1.25
Crab Flakes .80		Shrimp Cocktail .75	Cocktail Sauce .10

HORS D'OEUVRES

Imported Fresh Caviar 3.50	Orange, Grapefruit or Fruit Supreme .65	Nova Scotia Smoked Salmon .90
Salami Italian .50	Smoked Sturgeon 1.00	Hors d'Oeuvres Varies 1.25
Melon in Season .60	French Mackerel Marinere in White Wine 1.00	Spanish Olives, Stuffed with Anchovies .55
		Sardines Francaise .65

SOUPS

Cream of Celery a la Reine .50	Green Turtle with Old Madeira .80	Tomato .40
Petite Marmite, Parisienne .65	St. Germain .40	Consomme Printanier Royal .40
COLD: Gumbo .40	Chicken Okra .45	Jellied Madrilene .40

FISH

Filet of American Sole with White Wine, Castiglione 1.35	Grilled Maine Lobster (according to size)
Brook Trout au Court Bouillon, Sauce Mousseline 1.50	Fried Whitebait and Oyster Crabs, Greenwich 1.25
Pompano Saute, Richelieu 1.65	Fried Scallops with Bacon and Cole Slaw 1.50
Boneless Frogs' Legs, Poulette 1.75	Crab Flakes, Marseillaise 1.50
	Bluefish Meuniere, Grenobleise 1.35
	Baked Lobster, Cardinal 1.75
	Fresh Shrimps Creole with Rice Pilaw 1.50

ENTREES READY

Boneless Squab Chicken en Cocotte, Mascotte with New Peas.....	1.85
Broiled Filet Mignon, Baltimore.....	2.25
Roast Rack of Spring Lamb, Braised Celery a la Moelle.....	1.75
Cassolete of Sweetbread with Mushrooms in Cream, Florentine.....	1.65
Broiled Breast of Guinea Hen, Southern Style.....	2.25
Glaced Milk Veal Chop, Rainbow.....	1.65
Terrapine Maryland.....	3.00

ENTREES TO ORDER

Royal Squab en Cocotte, Chipolata.....	2.00
Aiguillette of Duckling a l'Orange Bigarade.....	2.00
Supreme of Chicken under Glass, Eugenie.....	1.75
Noisette of Spring Lamb, Parisienne.....	1.75
Pheasant Roti a l'Anglaise (2).....	5.50
Broiled Baby Turkey, Americaine.....	

GRILL AND ROASTS

Broiled Squab 1.75	Sirloin Steak 2.50	Milk Fed Chicken (half) 1.75	Duckling (half) 2.25
Lamb Chop (1) .75	Steak Minute 2.25	Saddle of Lamb	Squab Chicken 1.60
			Chateaubriand (2) 4.85

COLD BUFFET

Lobster Salad 1.85	Chicken Salad (white meat only) 1.85	Stuffed Crab Ravigotte 1.25	Prague Ham 1.25
Assorted Cold Cuts with Chicken 1.65	Cold Salmon, Parisienne 1.50	Fresh Shrimp Salad, Mayonnaise 1.50	Italian Proscuitto Ham 1.35
Virginia Ham 1.25	Smoked Beef Tongue, Potato Salad 1.35	Roast Beef 1.50	Truffed Galantine of Capon 1.45
Terrine Goose Liver 1.75	Roast Spring Lamb, Mint Jelly 1.25		Cold Duckling (half) 2.25

VEGETABLES

Fresh Broccoli Hollandaise .75	Oyster Bay Asparagus Hollandaise .85	Braised Lettuce .60	Brussels Sprouts .50
Braised Celery a la Moelle .65	Cauliflower Poisonaise .75	Grilled Mushrooms 1.00	New Succotash .65
New Peas, String Beans or Lima Beans .60	Artichoke .65	Grilled Tomatoes .60	under Bell 1.25
			Creamed Spinach .60

POTATOES

Hashed Browned, Baked or Fried .35	Au Gratin .40	Casino .50	Lyonnaise .40	Sweet Louisianaise .50
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SALADS

Escarole, Lettuce, Romaine, Green or Tomato Salad .45	Chiffonade .55	Fresh Vegetable .85	Fruit Salad .85
Half Alligator Pear .70			Merry Widow .65

CHEESE

Stilton .65	Roquefort .50	Imported Swiss .45	Imported Camembert .45	Port-du-Salut .45	Bel Paese .45	Gorgonzola .45
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PASTRIES, FROZEN DESSERTS, ETC.

Baba au Rhum .55	Brandied Peach Feu-Follet 1.00	Brandied Cherries Jubilee 1.25	Souffle Rothschild .85
Coupe aux Marrons .60	Creme Caramel .40	French Pastry .30	Zabaglione 1.00
Fruit Pies .30	Coupe Glace Rainbow .60	Peach Melba .75	Crepes Suzette (p.p.) 1.50
Pistachio, Vanilla, Burnt Almond, Chocolate, Strawberry or Coffee .45	Mint, Raspberry, Orange, Pineapple or Lemon Sherbet .40	Baked Alaska 1.00	Frozen Cake au Rhum .50
			Biscuit Glace Tortoni .50

BEVERAGES

Demi Tasse .20	Rainbow Coffee .30	Choice of Tea .30	Milk .25	Cafe Diable 1.00	Kaffee Hag, Sanka or Postum .30
					Bread and Butter .25

NO COUVERT CHARGE FOR DINNER GUESTS REMAINING AFTER 10 P. M. EXCEPT SATURDAYS \$1.00
A COUVERT CHARGE OF \$1.00 AFTER 10 P. M.; SATURDAYS \$2.00

