the

Rainbow Room

ROCKEFELLER CENTER
Program

JOSE FERNANDEZ and TERESITA
in classic dances of Spain
Accompanist - RAYMOND SACHSE
Choreography & Costume designs by Mr. Fernandez
Costumes executed by Karinska, Inc.

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ELVIRA RIOS
the distinguished Mexican singer

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GALI GALI
with his famous magic

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

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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
HEART OF CELERY
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
### OYSTERS, CLAMS AND COCKTAILS
- Blue Point Oysters .50
- Tomato or Clam Cocktail .35
- Cape Cod Oysters .55
- Little Neck Clams .40
- Shrimp Cocktail .75
- Baked Oysters Casino 1.00
- Lobster or Seafood Cocktail 1.25
- Cocktail Sauce .10
- Nova Scotia Smoked Salmon .90
- Sardines Francaise .65

### SOUPS
- Cream of Celery a la Reine .50
- Goat’s Marmite, Parisienne .65
- Gold: Gumbo .40
- Green Turtle with Old Madeira .80
- Tomato .40
- Consommé Printanier Royal .40
- Jellied Madrilena .40
- Shrimp Soup .35

### FISH
- Filet of American Sole with White Wine, Castiglione 1.35
- Brook Trout au Court Bouillon, Sauce Mousseline 1.50
- Fried Whitebait and Oyster Crabs, Greenwich 1.25
- Fried Scallops with Bacon and Cole Slaw 1.50
- Bluefish Muniere, Grenobloise 1.35

### ENTREES READY
- Boneless Squab en Cocotte, Mascotte with New Peas 1.85
- Roast Rack of Spring Lamb, Braised Celery a la Moelle 2.25
- Cassolette of Sweetbreads with Mushrooms in Cream, Florentine 1.75
- Granola Breast of Guinea Hen, Southern Style 1.65
- Glazed Milk Veal Chop, Rainbow 2.25
- Terrapine Maryland 3.00

### ENTREES TO ORDER
- Royal Squab en Cocotte, Chipolata 2.00
- Aligoulette 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) 1.75
- Broiled Baby Turkey, Americaine 5.50

### GRILL AND ROASTS
- Roast Leg of Lamb, Mint Jelly 1.25
- Squab Chicken 1.60
- Duckling (half) 2.25
- Chateaubriand (2) 4.85
- Stuffed Crab Ravigote 1.25
- Prague Ham 1.25
- Italian Prosciutto Ham 1.35
- Fresh Shrimp Salad, Mayonnaise 1.50
- Truffled Galantine of Capon 1.45
- Cold Duckling (half) 2.25
- Brussels Sprouts .50
- New Succotash .65
- Grilled Mushrooms 1.00
- Creamed Spinach .60

### VEGETABLES
- Fresh Broccoli Hollandaise .75
- Oyster Bay Asparagus Hollandaise .85
- Cauliflower Potatoes .75
- Artichokes .65
- Grilled Tomatoes .60
- Lynne Rosetta .40
- Sweet Louisiana .50

### POTATOES
- Hashed Browned, Baked or Fried .35
- Au Gratin .40
- Casini .50
- Lyonnaise .40
- Fresh Vegetable .85
- Fruit Salad .85
- Merry Widow .85

### SALADS
- Escarole, Lettuce, Romaine, Green or Tomato Salad .45
- Chiflonade .55
- Fresh Vegetable .85
- Frozen Cake au Rhum .50
- Gorgonzola .45

### CHEESE
- Stilton .65
- Roquefort .50
- Imported Swiss .45
- Port-du-Salut .45
- Bel Paese .45
- Gorgonzola .45

### PASTRIES, FROZEN DESSERTS, ETC.
- Baba au Rhum .55
- Flowered Oysters .60
- Brandied Cherry Boscuit .10
- Zabaglione .10
- Crepes Suzette (p.p.) 1.50
- Peach Melba .75
- Baked Alaska .10

### 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

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*NO COUVERT CHARGE FOR DINNER GUESTS REMAINING AFTER 10 P. M. EXCEPT SATURDAYS $1.00*