

RAINBOW & STARS

AN OCCASION FOR CAVIAR

* c. Always & Forever
Beluga \$62. / 1.5 oz. Sevruga \$32. / 1.5 oz.
Osetra \$42. / 1.5 oz.
Three Caviar Sampler \$85. / 1 oz. ea.

SHELLFISH EXTRAVAGANZA

An iced presentation of
Lobster, Clams, Oysters, Shrimp,
Lump Crab, Ceviche & Mussels
for two \$38. for three \$54. for four \$72.

HORS D'OEUVRES & CANAPÉS

Chef's selection for two or more \$12 p.p.

APPETIZERS

- * c. 1934 LOBSTER BISQUE
sherry, tarragon & fennel \$13.
- * c. 1958 OYSTERS ROCKEFELLER
stewed leeks & spinach \$17.
- * c. 1987 TERRINE OF HUDSON VALLEY FOIE GRAS
pickled shallots & brioche toast \$19.
- PHEASANT & PORTO CONSOMMÉ
butternut squash dumplings & crisp sage bark \$12.
- STUFFED ROAST ARTICHOKE
onion custard, chanterelles & lemon thyme \$15.
- LETTUCES, TENDER GREENS & HERB SALAD
winter vegetables & mustard vinaigrette \$12.
- LUMP CRABMEAT & SHITAKE MUSHROOM SALAD
baby greens & citrus vinaigrette \$17.
- CHILLED SHRIMP & FISHERS ISLAND OYSTERS
tomato & horseradish sorbet \$17.
- MINT CURED SMOKED SALMON & CAVIAR NAPOLEON
chives, red onion & capers \$19.

MAIN COURSES

- * c. 1934 LOBSTER THERMIDOR "RAINBOW"
mustard & parmesan glaze \$36.
- * c. 1948 Tournedo "ROSSINI"
fresh foie gras, truffle sauce & pommes soufflées \$36.
- RAINBOW SHEET PASTA
Hollow Road Farms fresh ricotta, wild mushrooms & white truffles \$24.
- ENDIVE, BEET & SMOKED DUCK SALAD
shaved parmesan & walnut vinaigrette \$26.
- ROAST BABY CHICKEN
dried cherry compote & spinach risotto \$29.
- SALMON IN WOVEN POTATOES
julienne of vegetables & herb sauce \$29.
- SAUTÉED RED SNAPPER
braised fennel, lemon potato purée & red pepper vinaigrette \$31.
- GRILLED LAMB CHOPS
celery root sauce, lentils & rice \$33.
- PEPPERED BLACK ANGUS SIRLOIN STEAK
onion rings & crispy Roquefort macaroni \$34.
- * c. 1948 Basket of Pommes Soufflées \$7.50

Chef
Waldy Malouf
&
Staff

* The date these classic dishes
were introduced in the Rainbow Room.

Entertainment Charge: \$40 p.p.

RAINBOW!
ATOP ROCKEFELLER CENTER