RAINFOUR & STARS

AN OCCASION FOR CAVIAR

* C. Always & Forever
Beluga $82 / 1.5 oz. - Sturgeon $32 / 1.5 oz.
Oysters $42 / 1.5 oz.
Three Caviar Sampler $85 / 1 oz. ea.

SHELL FISH EXTRAVAGANZA

An all inclusive offer of Lobster, Clams, Oysters, Shrimp, Lump Crab, Ceviche & Mussels
for two $36, for three $54, for four $72.

HORS D'OEUVRES & CANAPÉS
Chef's selection for two or more $12 p.p.

APETIZERS
* 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
catered squash dumplings & crisp sage bark $12.

STUFFED ROAST ARTICHOKE
onion custard, chanterelles & lemon thyme $19.

LETTUCES, TENDER GREENS & HERB SALAD
winter vegetables & mustard vinaigrette $12.

LUMP CRABMEAT & SHIITAKE 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
brased fennel, lemon potato puree & red pepper vinaigrette $31.

GRILLED LAMB CHOPS
celer root sauce, lentils & rice $33.

PEPPERMED 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.

12/19/96