

RAINBOW ROOM

WELCOME GIFT FROM OUR CHEFS

House-Made Cheddar Bacon Biscuits

* Hot Out of the Oven Caramel Monkey Bread *

BENEDICTS

*All Served on Toasted Portuguese Muffin
With Cage Free New York State Farm Eggs*

RAINBOW ROOM CLASSIC

House-Made Canadian Bacon, Poached Eggs,
Classic Hollandaise

LOBSTER BÉARNAISE

Warm Poached Montauk Lobster, Poached Eggs,
Sauce Béarnaise, Hackleback Caviar

SALMON + ROE

House Smoked Salmon, Poached Eggs,
Sauce Choron, Salmon Roe

DUCK DUCK DUCK

House Cured Long Island Duck Ham, Duck Confit,
Duck Bolognese, Poached Eggs, Classic Hollandaise,
Duck Chicharrones

LUMP CRAB CAKE

Pan Griddled Jumbo Lump Crab Cake,
Poached Eggs, Old Bay Hollandaise

OMELETTES

THREE LITTLE PIGS

Black Forest Ham, Cumberland Sausage,
Cheddar Cheese, Bacon and Biscuit Crumbs

LOBSTER

Warm Montauk Lobster Medallions, Lobster Ragoût,
Hackleback Caviar

THE LUGER

Medallions of 28 Day Dry-Aged NY Strip,
Creamed Spinach, Red Wine Demi-Glaze

FORRESTIER

Local Exotic Mushrooms, Shaved Black Truffles,
Fontina Fondue

SIDES TO SHARE

CRISPY FINGERLING POTATOES

Caramelized Onions, Fresh Herbs

SIMPLE SALAD

Fresh Greens, Shaved Vegetables, Vinaigrette

GRIDDLE

BUTTERMILK PANCAKES

Banana Walnut
Mixed Berry
Chocolate Chip

BREAD AND BUTTER PUDDING

"British French Toast," Served with
Crème Chantilly

CARROT CAKE PANCAKES

White Chocolate Cream Cheese Whipped Butter,
Vanilla Bourbon Syrup

ENTRÉES

DUCK AND ROOT VEGETABLE HASH

Parsnips, Celery Root, Duck Egg and
Spiced Orange Sherry Vinegar Gastrique

SALMON SALMON SALMON

House Smoked Salmon, Salmon Pastrami,
Salmon Belly Rillettes, Salmon Roe, "Black Seed Bagel"
and Not-So-Classic Garnish

NOLA SHRIMP AND GRITS

Organic Grits, Oven-Roasted Cherry Tomatoes,
Grilled BBQ Peppers, Cured Benton's Ham

ROASTED FREE RANGE CHICKEN AND VEGETABLE POT PIE

Wild Mushrooms, Roasted Cipollini Onions,
Root Vegetables, Winter Truffle

GRILLED SKUNA BAY SALMON

Roasted Asparagus Spears, Lemon Hollandaise

BUTTERMILK BRINED FRIED CHICKEN SANDWICH

Chili-Lime Mayonnaise, House Maple Cured Bacon,
Brooklyn Brine Pickles, Vegetable Slaw

BLACK TRUFFLE MACARONI AND CHEESE

Braised Beef Short Rib, Mushroom Ragoût,
Onion Parmesan Crumble

FOUR JOINT BURGER

House Blend of Short Rib, Skirt Steak, Chuck and Dry
Aged NY Strip with Cabot Cheddar, Smoked Bacon, Red
Onion, Smoked Tomato Jam, Triple Cooked Chips

Share Your Memories @RainbowRoomNYC

Rainbow Room A la Carte Brunch and More
\$125 Per Person | Exclusive of Beverage, Tax and Gratuity

RAINBOW ROOM

WINE BY THE GLASS

WHITE

DRY RIESLING, RAVINES

Finger Lakes, New York 2014

PINOT GRIS, ST. INNOCENT

Willamette Valley, Oregon 2014

SANCERRE CHAVIGNOL, YVES MARTIN

Loire Valley, France 2014

CHENIN BLANC, PAUMANOK

North Fork, New York 2014

SAUVIGNON BLANC, PETER FRANUS

Napa Valley, California 2014

CHABLIS 1ER CRU

Jean Dauvissat 'Montmains' Burgundy, France 2011

CHARDONNAY, PELLEGRINI

North Fork, New York 2014

CHARDONNAY, LYNMAR

Russian River, California 2012

ROSÉ

GETARIAKO TXAKOLINA, TXOMIN ETXANIZ

Pais Vasco, Spain 2015

CÔTES DE PROVENCE SAINTE-VICTOIRE, DOMAINE DES DIABLES 'BON BON'

Provence, France 2015

PINOT NOIR, L'OLIVETO

Russian River, California 2015

MERLOT, SHINN ESTATE

North Fork, New York 2015

RED

CÔTES DE BEAUNE-VILLAGES, DOMAINE FRANCOIS ET DENIS CLAIR

Burgundy, France 2012

CÔTES DU RHÔNE VILLAGES LAUDUN, DOMAINE PELAQUEI

Rhône Valley, France 2014

PINOT NOIR, FORGE CELLARS

Finger Lakes, New York 2014

CAHORS, LE BÊTE NOIRE

South West France, France 2014

SAINT-ESTÈPHE, CHÂTEAU LA CROIX BONIS

Bordeaux, France 2012

CABERNET FRANC, WÖLFFER ESTATE 'CAYA'

Sagaponack, New York 2012

CABERNET SAUVIGNON, ANDRONICUS

Napa Valley, California 2013

COCKTAILS

RAINBOW ROOM CLASSIC BLOODY MARY

Smoked Chipotle Infused Tito's Vodka,
Lemon, Caper Berry

PARADISE LOST

Taittinger Brut Champagne, Passion Fruit, Lemon

EMPIRE SUNRISE

Prosecco, Blood Orange, Aperol Float

CASA BELLINI

El Tesoro Platinum Tequila, White Peach, Prosecco

CHAMPAGNE COSMO

Cointreau, Fresh Grapefruit, Champagne

MAMA ROSE

Brooklyn Gin, Rose Liqueur, Grenadine, Orange Bitters

BLACK ORCHID

Allaire Vodka, Crème de Violette, Peach Bitters

MINT T-ULEP

Casamigos Blanco Tequila, Fresh Mint, Lavender Bitters

CHAMPAGNE BY THE GLASS

TAITTINGER BRUT

Cuvée Prestige, NV

LA CARAVELLE BRUT

Cuvée Niña, NV

GONET-MÉDEVILLE

1er Cru Blanc de Noirs, NV

BILLECART-SALMON BRUT ROSÉ

NV

DOYARD

1er Cru Brut Blanc de Blancs, Cuvée Vendémiaire NV

TAITTINGER

Blanc de Blancs, Comtes de Champagne, 2005

INDULGE

AT YOUR OWN RISK

Our decadent a la carte brunch is accompanied by dramatic and specialized chef stations.

THE BACON BAR

CARVED TO ORDER SLAB BACON

Maple and Bourbon Glazed, Smoked Pork Belly

CANADIAN BACON

House Cured and Roasted Whole Loin of Pork

CRISPY SLICED HOUSE CURED BACON

Smoked In-House

NODINE'S SMOKEHOUSE "WOODLAND HAM"

Roasted Low and Slow with Clove, Maple, Brown Sugar Glaze

SALMON "BACON"

Pastrami Cured Salmon, Smoked In-House

HICKORY SMOKED TURKEY BREAST

Cranberry Sauce, Turkey Gravy

"SAVORY AND SWEET" CRÊPE STATION

GREEK YOGURT PARFAIT BAR

Granola, Fresh Blueberries, Fresh Strawberries, Golden Raisins, Fresh Grapes, Apple Compote, Raspberry Sauce, Toasted Coconut, Pecans, Almonds, Toasted Oats, Chia Seeds

DULCE, DOLCE, DOUX

Selection of House-Made Cakes, Pies, Tarts, Cookies and Candies

FRESHLY PRESSED JUICE BAR

Beet, Carrot, Orange, Pomegranate Juice

Kale, Spinach, Cucumber, Pear Juice

Fresh Squeezed Orange Juice

Fresh Squeezed Pink Grapefruit Juice

House Virgin Mary

CAPPUCCINO & ESPRESSO