

# 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

# R A I N B O W R O O M

## 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

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# INDULGE

## AT YOUR OWN RISK

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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