

RAINBOW ROOM

APPETIZERS

Satur Farms Endive and Seasonal Greens
Persimmons, Pomegranate, Wild Hive
Roasted Grains, Maple Sherry Vinaigrette

Jersey Farms Beets
Capri Farm Goat Cheese,
Hazelnut Crumble, Satur Farms Watercress

Kabocha Squash Soup
Ravioli of Confit Duck, Dried Cherries,
Caramelized Onions

Big Eye Tuna Tartar*
Asian Pear, Radish, Ginger Tapioca,
Red Shiso, Coconut Juice

Maine Diver Scallop Baked in its Shell
Chard, Leeks, Mushroom, Truffle

Oysters Rockefeller
Island Creek Oysters, Bacon Sabayon

Roast Chicken and Cauliflower Ragout
Cauliflower Veloute, Grapes,
Smoked Marcona Almonds

Hot and Cold Hudson Valley Foie Gras
Quince, Hazelnut, Ginger Bread

ENTRÉES

Salt Baked Celery Root and Sunchokes
Gnocchi, Black Truffle,
Toasted Celery Crumble

Dover Sole*
Porcini, Up State Farms Swiss Chard,
Caramelized Roasted Shallots,
Gewürztraminer Chive Jus

Roasted Atlantic Cod*
Clam Chowder, Smoked Bacon, Corn Fritters

Maine Lobster Pot Pie with Black Truffle
Hepworth Farms Root Vegetables,
Black Truffle, Herb Cream

Shinnecock Port Wild Black Bass*
Coco Beans, Calamari, Chorizo,
Heirloom Tomatoes, Bouillabaisse Sauce

Crisp Long Island Roasted Duck*
Potato Confit Leg Terrine,
Orange Braised Endive Huckleberries

Roast Amish Chicken
Pearl Barley and Wild Rice Risotto,
Warm Mushroom Salad, Rosemary Jus

Beef Wellington*
Prime Tenderloin, Foie Gras Potato Purée,
Wild Mushrooms, Parsnip, Sauce Perigord

Short Rib Pot Roast
Hepworth Greens, Roasted Root Vegetables,
Horseradish Potato Puree, Red Wine Jus

Herb Roasted Pennsylvania Lamb*
Braised Lamb Tortellini, Young lettuce Hearts,
Latham Farms Turnips, Rosemary Jus

Prix fixe menu includes choice of Appetizer, Entrée and Dessert.

Complimentary Still or Sparkling VERO Water.

Executive Chef: Jonathan Wright

Chef de Cuisine: Mathew Woolf

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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COCKTAILS

1915 Gin & Tonic

Dorothy Parker Gin, Lemon,
Angostura Bitters, Johnnie Ryan Tonic

22

Renaissance

Elijah Craig 12yr Bourbon, Carpano Bianco,
Dow's Ruby Port, Grand Marnier Mist

22

Negroni

Spring 44, Gran Classico Bitter, Punt e Mes

26

Papa Doble

Banks 5 Island Rum, Fresh Lime,
Fresh Grapefruit, Luxardo Maraschino

24

Manhattan

Wild Turkey 101 Rye, Punt e Mes,
Carpano Antico, Regan's Orange Bitters

25

Piquant Pear

Jalapeño-infused Espolon Silver Tequila,
Pear, Fresh Lime, Cinnamon Syrup

22

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Carpene Malvolti, Prosecco, Veneto, Italy NV	19
Paul Laurent, Brut Rosé, Champagne NV	26
Taittinger, Brut, Champagne NV	28
Billecart-Salmon Brut Reserve, Champagne NV	32

WHITE

Pinot Grigio, St. Innocent, Vitae Springs, Willamette Valley, Oregon 2012.....	18
Riesling Kabinett, Gunderloch, Jean-Baptiste, Rheinhessen, Germany 2012.....	16
Sauvignon Blanc, Peter Franus, Carneros, California 2012	18
Chardonnay, Hanzell, Sebella, Sonoma, California 2012	25

ROSÉ

Pinot Gris, Domaine Christophe Lepage, Côte Saint Jacques, Burgundy, France 2013.....	15
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RED

Pinot Noir, Poco à Poco, Russian River Valley, California 2013.....	20
Rioja Reserva, La Rioja Alta, Viña Alberdi, Rioja, Spain 2007	16
Shiraz, Torbreck Woodcutter's, Barossa Valley, Australia 2012	18
Cabernet Sauvignon, Elizabeth Spencer, Three Ranches, Napa Valley, California 2011.....	28