

MOOR WOBNIAR

RAINBOW ROOM



RAINBOW ROOM

PASSED CANAPÉS - COOL

Aged Cheddar Profiteroles with Truffle & Parmesan Custard (V)

Lemon & Rosemary Shortbread with Cashew Crème Fraiche & Spiced Beet Chutney (V, GF, VG)

Beet Chip with Fennel Puree, Pickled Apple & Fennel Salad (V, VG, GF)

Medjool Dates with Triple Cream Goat Cheese & Pistachios (V/GF)

Lemon Macaroon with Smoked Goat Cheese, Black Pepper & Dill (V)

Mushroom Cracker with Pickled Mushrooms & Truffle Aioli (V/VN/GF)

Foie Gras Macarons with Spiced Blackberry Jam (GF)

Smoked Salmon Éclair with Yuzu Cream & Dill

Lobster Salad on Tapioca Cracker with Apple, Curry Aioli & Avocado (GF)

Crispy Rice with Spicy Tuna & Jalapeño (GF)

Golden Roll with Scallop Tartare, Crab, Avocado, Cucumber, Caviar & 24K Gold

Lobster Medallion on Watermelon with Curry Spices (GF)

Jicama Taco with Duck, Hoisin & Sesame (GF)

Treacle Seared Beef Filet with Shallot Jam, Celery Root & Horseradish (GF)

CROSTINI

Gluten-free crostini available upon request.

Persimmon Crostini with Goat Cheese, Walnut Pesto & Rosemary Oil (V)

Ficelle Crostini with White Bean & Salsa Verde (V, VG)

Sourdough Crostini with Veal Tonnato, Caramelized Shallot & Parsley

Rye Crostini with Roasted Butternut Squash, Chestnut Ricotta & Marjoram (V)

PASSED CANAPES - WARM

Mushroom Vol-Au-Vent with Crème Fraiche & Onion Crumble (V)

Parmesan Crusted Salsify with Truffle Cream (V)

Polenta Cakes with Tomato Jam & Goat Cheese (V)

Fontina Cheese Sticks with Spicy Tomato Jam (V)

Cauliflower Fritters with Spiced Squash & Mint Coconut Dip (V/VG/GF)

Fried Chicken & Waffle Cone with Creamed Polenta & Spiced Maple

Crispy Polenta Cakes with Spiced Lamb, Pine Nuts & Kumquats

Caramel Glazed Salmon with Chili Aioli & Crispy Rice (DF)

Fish & Chips with Tartare Sauce

Petite Maryland Crab Cake with Rémooulade Sauce

Smoked Salmon Croque Monsieur with Lemon Confit, Dill & Caviar

Singaporean Chicken Satay on Grill with Peanut Sauce (GF)

Lamb Croquette with Mint Aioli, Cashew & Celery Root

Mini Wagyu Burgers with Aged Vermont Cheddar on a Brioche Bun

Pigs in a Blanket: Kosher All Beef Hot Dogs, Puff Pastry & Grain Mustard

Beef Wellington Bites with Béarnaise

ARANCINI

Spinach with Pecorino & Lemon (V)
Lobster with Coral Mayonnaise

Veal Bolognese with Parmesan Aioli & Tomato Fondue

Truffled Wild Mushroom with Gruyere (V)

V = Vegetarian / VN = Vegan / GF = Gluten-Free
Prices are subject to 24% administrative fee plus tax.

RAINBOW ROOM

APPETIZERS

Caesar Salad Cardini

Young Romaine & Baby Gem Leaves, Shaved Parmigiana, Crispy Curly Kale, Spanish Anchovies, Sour Dough Croutons & Caesar Dressing

Charred Hass Avocado

Cashew "Crème Fraîche," Vegetable Crudité, Roasted Cashews & Black Garlic (V/VN/GF)

Charred Caraflex Cabbage

Carrot Puree, Parsley Emulsion, Cheddar Hollandaise & Kohlrabi Salad (V/GF)

Wedge Salad

Tomato Raisins, Smoked Tomato Puree, Brioche Croutons, Blue Cheese Dressing & Bacon Crumble (V)

Local Burrata

Pistachio Pesto, Slow Roasted Figs, Bitter Leaves, Grilled Country Bread (V)

Butternut Squash Panna Cotta

Grilled Winter Salad, Blue Cheese Shortbread & Sunflower Seeds (V)

Warm Vegetable Salad

Farro, Slow Roasted Sunchokes, Fennel Puree & Walnut Dressing (V/VG)

Poached Pear Salad

Pear Jam, Hazelnut Crumble, Chicory & Feta Cheese (V/GF)

Maple Roasted Butternut Squash

Kale Gremolata, Lentils, Roasted Chestnuts, Pickled Squash & Baby Kale (V/VG/GF)

Tahini Roasted Cauliflower

Almond Labneh, Roasted Caulilini & Mustard Greens (V/GF)

Beet Tartare

Nori Oil, Pickled Beets, Shallot Puree & Sourdough Crisp (V/GF)

Celeriac Soup

Parmesan Custard, Winter Truffle, Chive Oil & Almond Salad (V/GF)

Lobster Bisque

Tarragon Oil, Butter Poached Lobster, Calvisius Caviar & Apple Salad (GF)

Crab Cake

Sweet Potato Puree, Mustard Cream, Shaved Sprout & Apple Salad

Montauk Scallop

Tomato Veloute, Wilted Leeks, Zucchini & Caviar (GF)

Poached Montauk Lobster Salad

Spice Roasted Carrots, Carrot Jam, Salsa Verde & Mustard Sprouts (GF) Supplemental \$20 per person.

Tuna Tartare

Mango Emulsion, Pickled Daikon & Soy Aioli

Conchiglioni Pasta

Creamed Pumpkin, Toasted Walnuts & Bloomsdale Spinach (V)

Celery Root "Risotto" with Maine

Lobster
Fresh Herbs, Lemon & Black Truffle Cream (GF)

Wild Mushroom Risotto

Herb Jus, Wilted Leeks, Aged Parmesan & Garden Herb Salad (V/GF)

Aged Cheddar Profiteroles with Truffle & Parmesan Custard (V)

Lemon & Rosemary Shortbread with Cashew Crème Fraiche & Spiced Beet Chutney (V, GF, VG)

Beet Chip with Fennel Puree, Pickled Apple & Fennel Salad (V, VG, GF)

Medjool Dates with Triple Cream Goat Cheese & Pistachios (V/GF)

Lemon Macaroon with Smoked Goat Cheese, Black Pepper & Dill (V)

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ENTRÉES - FISH & SHELLFISH

Roasted Black Cod with Miso Glaze

Bok Choy, Sticky Rice Cake, Roasted Maitake Mushroom & Mirin Ginger Soy Broth

Pan Roasted Wild Atlantic Cod

Golden Beet Salad & Watercress (GF)

Steamed Halibut

Ginger Lime Broth, Cilantro Salsa, Lime Oil & Sweet Potato (GF)

Skuna Bay Salmon Roulade

Cipollini Onion Jam, Butternut Squash Puree & Prosciutto Cream (GF)

Poached Black Bass

Sea Urchin Cream, Seaweed Salad, Wilted Spinach & Oyster Mushroom (GF)

Pan Seared Branzino

Rosemary Crushed Potatoes, Slow Roasted Shallots, Asparagus, Raisin & Caper Vinaigrette (GF)

Pan Roasted Arctic Char

Potato "Risotto", Shaved Sprout Salad, Samphire & Smoked Trout Roe Veloute

Scallop en Croute

Wilted Leeks, White Wine Cream, Winter Roots & Caviar

ENTRÉES - MEAT & POULTRY

Roasted Free Range Chicken

Mustard & Tarragon Veloute & Garden Vegetables (GF)

Pan Roasted Guinea Hen

Buttered Savoy Cabbage, Onion Cream & Farro Ragout

Roasted Loin of Lamb

Crispy Polenta, Artichoke Puree & Lamb Croquette

Long Island Duck Breast

Beet Jam, Wilted Kale, Braised Turnips & Fig Jus (GF)

1934 Rainbow Room Filet Mignon

"Maréchale"
Young Asparagus, Mushrooms, Pommes Mouseline, Truffle Brioche Crumb & Red Wine Jus

Beef Tenderloin Rossini

Confit Potato, Crispy Foie Gras & Truffle Jus

Slow Cooked Short Rib

Parsley Root Puree, Salt Baked Celery Root & Braised Winter Greens (GF)

Veal Osso Bucco

Chestnut Gremolata, Creamed Saffron Polenta & Confit Lemon
Supplemental \$15 per person.

ENTRÉES - VEGETARIAN

Grilled Leeks

Onion Puree, Garden Herbs & Walnut Gremolata (V/VG/GF)

Kohlrabi Cacio Pepe (V/GF)

Beet Risotto

Goat cheese & Beet Green Pesto (V/GF)

Carrot Cavatelli

Carrot Top Salsa Verde, Carrot Crumble & Aged Fontina (V)

ENTRÉES - RAINBOW ROOM SPECIALITIES

All specialties supplement \$20 per person.

Salmon Wellington

Wild Mushroom, Wilted Spinach, Fingerling Potatoes & Caviar Beurre Blanc

Beef Wellington

Angus Tenderloin, Duxelle, Foie Gras, Root Vegetables, Fricassee of Wild Mushrooms & Sauce Perigord

Lobster Pot Pie with Black Truffles

Hudson Valley Seasonal Vegetables & Herb Chantilly Cream

Roast Chicken Pot Pie

Black Truffle & Root Vegetables

RAINBOW ROOM

DESSERT

Trio:

Chocolate Mousse Crunch
Blackberry Cheesecake
Lemon Meringue Pie

Caramel Pan Perdue

Coffee Ice Cream, Chocolate Mousse & Vanilla Pastry Cream

Chocolate Caramel Crème Brûlée

Orange Marmalade & Vanilla Marshmallow (GF)

Banana Mille Feuille

Chocolate Mousse, Vanilla Pastry Cream, Yogurt Sorbet & Peanut

Apple Crumble Soufflé

Salted Caramel Sauce & Vanilla Ice Cream (GF)

Vanilla Crème Brûlée

Poached Pear, Date Puree & Breton Sable

Baked Alaska

Gingerbread Ice cream, Blackberry Sorbet, White Chocolate Ganache & Stewed Winter Fruits

Apple Tatin

Vanilla Ice Cream & Butterscotch Sauce

Big Apple Cheesecake

Apple Sorbet, Candied Walnuts & Grape Compote

Rhum Baba

Vanilla Chantilly, Rum Syrup & Orange Confit

Assorted Petite Fours

(Supplemental Add-On)

Pate de Fruit

Truffle

Macaroon

Rainbow Cookie

TAKE HOME TREATS

Supplemental \$12 per person.

Rainbow Room Golden Chocolate Macaroon

Dulce De Leche Cheesecake in a Jar

Chocolate Hazelnut Caramel Tart

Bailey's Cupcake Jars

Peanut Butter Pie Jar

Rhubarb Trifle

Chilled Rice Pudding with Strawberries

Cherry & Almond Tarts

PASSED DESSERTS

Chocolate Caramel Brownies

Apple & Cream Shortbread

Coffee & Pecan Tartlets with Dulce de Leche

Peanut Butter Brownie Cookie Sandwich

Lemon Pound Cake, Lemon & Lavender Glaze

Millionaire Shortbread

Banana Caramel Macarons

White Chocolate Panna Cotta with Berry Cremeux

Blueberry Crumble Pots

Date Cake Push Pops with Caramel Sauce

S'mores Donut with Chocolate Glaze & Marshmallow

Blood Orange Meringue Tarts

Passion Fruit Curd Tartlets with Caramel & Raspberry Meringue

Stuffed Churros with Dulce de Leche

Assorted Miniature Cupcakes

Fresh Fruit Skewers