



THE PARLOUR

Through The Decades

LUNCHEON & DINNER

Potato Purée with Morel Cream Sauce | 15

Silken potato purée accompanied by a rich morel sauce.

Steamed Chicken, Madeira & Brandy | 46

Tender steamed chicken finished with butter, Madeira, and a touch of brandy, served with Vichy carrots.

COCKTAIL

Gibson Martini | 19.26

Clean, bracing, and quietly bold, Hendrick's gin and dry vermouth stirred ice-cold, finished with a single cocktail onion for a savory, intriguing edge.



DESSERT

Barclay Centennial Cake | 18

A rich triple-layer chocolate cake featuring white, milk, and dark chocolate, crafted to celebrate 100 years of The Barclay.

1950s – MADISON AVENUE COOL



INTERCONTINENTAL[®]

NEW YORK BARCLAY

-1950s-

In the 1950s, the bar was as important as the table. Martinis were stirred, dining rooms hummed, and classic dishes were served with crisp, modern style. It was an era when good food, good company, and a well-made cocktail made the night complete.

During the 1950s, The Barclay stood at the center of a newly confident Manhattan, known for polished comfort and the easy sophistication of postwar New York. As the city buzzed with business, society, and celebration, guests found at The Barclay gracious service, well appointed rooms, and public spaces that felt bright, calm, and assured. Among its notable residents was the celebrated socialite Perle Mesta, who occupied an entire floor of the hotel and was known throughout the decade as the “Hostess With the Mostest.” Her gatherings drew prominent guests, including Presidents Harry S. Truman and Dwight D. Eisenhower. In a decade defined by modern style and renewed prosperity, The Barclay offered an experience both timeless and of its moment.

Join us on our Journey to 100 as we count-down with a new featured decade every month.

Be a part of our Barclay Story.



Feast on our history. Download our IC Barclay App for the full serving.



EXPLORE OUR ALL-IN-ONE PERSONAL GUIDE TO HISTORY & HOSPITALITY.