



THE PARLOUR

Through The Decades

BREAKFAST SERVICE

Cottage Cheese with Fresh Fruit | 23

A light and fashionable beginning — served chilled with seasonal selection.

Eggs Benedict | 32

Poached egg atop toasted English muffin and Canadian bacon, finished with Hollandaise — a hallmark of the truly upscale table.

LUNCHEON & DINNER

Poached Pike Quenelles | 36

Delicately prepared and presented with lobster sauce, in the Continental tradition.

NY Strip Au Poivre | 59

Silken potato purée accompanied by a rich brandy, black peppercorn cream sauce.

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.

—1960s—

UPTOWN GLAM &
JET SET CULTURE