



# THE PARLOUR

## *Through The Decades*

### LUNCHEON & DINNER

#### *Poached Pike Quenelles* | 36

Light, delicately poached pike dumplings, served in a rich lobster cream sauce, an elegant classic.

#### *NY Strip Au Poivre* | 59

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

### COCKTAIL

#### *Manhattan* | 19.26

Bulleit Rye whiskey, sweet vermouth, and bitters—stirred and served up with a cherry.

### 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



# INTERCONTINENTAL®

## NEW YORK BARCLAY

*-1960s-*

In the 1960s, Park Avenue dining was the height of composed elegance, white linens, low conversation, and service delivered with quiet precision. The evening moved at an unhurried pace, polished from first pour to last course, as if the city itself had been set just so.

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In 1962, a stay at The Barclay was marked by the quiet rituals of a more gracious age. An original hotel bill, with its handwritten entries and \$25.95 room charge, captures a moment in New York when telephone calls were noted by hand, accounts were kept with care, and even the smallest details reflected the hotel's distinctive style of service. More than a receipt, it is a small window into mid-century life at The Barclay, where comfort, precision, and refinement went hand in hand. Though the city has changed, the spirit behind that bill remains familiar: thoughtful hospitality, timeless elegance, and a lasting sense of occasion.

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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.