



INTRODUCING BLUE RIBBON CLASSICS AT RENAISSANCE® HOTELS

Bromberg Bros. Blue Ribbon Restaurants and Renaissance Hotels share a kindred spirit in being the best at what we do — offering our guests truly authentic experiences for everyday enjoyment and special occasions alike. Favorites such as the brothers' ridiculously good Fried Chicken are part of our special Blue Ribbon Classics Menu created by chefs Eric & Bruce just for us and our special guests. Enjoy!

BROMBERG BROTHERS BLUE RIBBON RESTAURANTS

Blue Ribbon Restaurants are the creation of New York chefs and restaurateurs, Eric & Bruce Bromberg. Since 1992, Blue Ribbon has been the go-to place for chefs after their kitchens close. Blue Ribbon Restaurants includes nine restaurants dotted around New York City, each with its own style defined by its neighborhood and the locals who frequent each establishment. Now, the Bromberg Brothers and our Renaissance chefs, joined by our shared commitment to good food, have partnered to bring the taste of Blue Ribbon from Manhattan to Miami, San Francisco to Boston, and everywhere in between (and soon to other Renaissance Hotels around the globe).

BLUE RIBBON CLASSICS



BITES

- Spicy Egg Shooters 6.
Pickled Peppers & Olive Oil Mayo
- Pork Chip Nachos 6.
Queso Fresco, Red Onion, Cilantro & Jalapeño
- White Bean Hummus Toast 10.
Black Olives & Lemon Oil
- Fried Rock Shrimp 13.
Lemon Cayenne Sauce
- “Northern Fried” Chicken Wings 12.
Blue Ribbon Mexican Honey
- BBQ Pork Sliders 12.
Shredded Lettuce & Brioche Roll

COCKTAILS

- Michelada 10.
Napa Smith Pilsner, Fresh Lime Juice & Hot Sauce
- Hummingbird 12.
Avinyó Cava, St. Germain & Fresh Raspberries
- Off the Road 12.
Toro de Lidia Blanco Tequila, Fresh Cucumber & Regan’s Orange Bitters
- French 75 14.
Avinyó Cava, Hayman’s Old Tom Gin & Fresh Lemon Juice