

Restaurant Ware Collectors Network®



Iconic Establishments

A series of articles about the china used by venues ranging from hotels and restaurants to burger joints and hospitals

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BLOOMINGDALE'S RAILROAD DINING CAR, LE TRAIN BLEU 20 March 2019

My all-time favorite department store restaurant has to be Bloomingdale's railroad dining car, Le Train Bleu. And just how did they get a French railroad car to the 6th floor of a New York Department store? They didn't. They built it up there, and while they were doing so, they made it 14 feet wide rather than the normal dining car width. It was all part of Bloomingdale president, Marvin S. Traub's, conversion of the store into an upscale merchandise magnet.

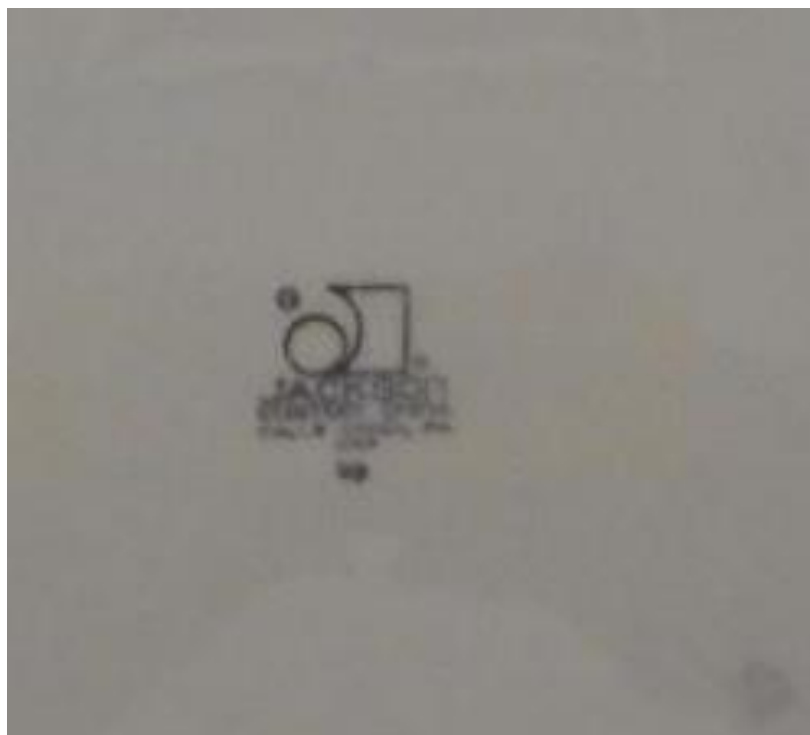
Designer Michael Doret was selected by Bloomingdale's Creative Director, John Jay, to create the logo and graphics. One side of this dining space had windows that overlooked the East River. The opposite wall had mirrored windows that reflected this view. There were eight tables, seating four, on each side of the aisle.

Jackson China used Mr. Doret's Le Train Bleu logo design as the central crest on service plates. I don't know if the original china service had cresting on smaller pieces, but in more recent times the china was plain white.

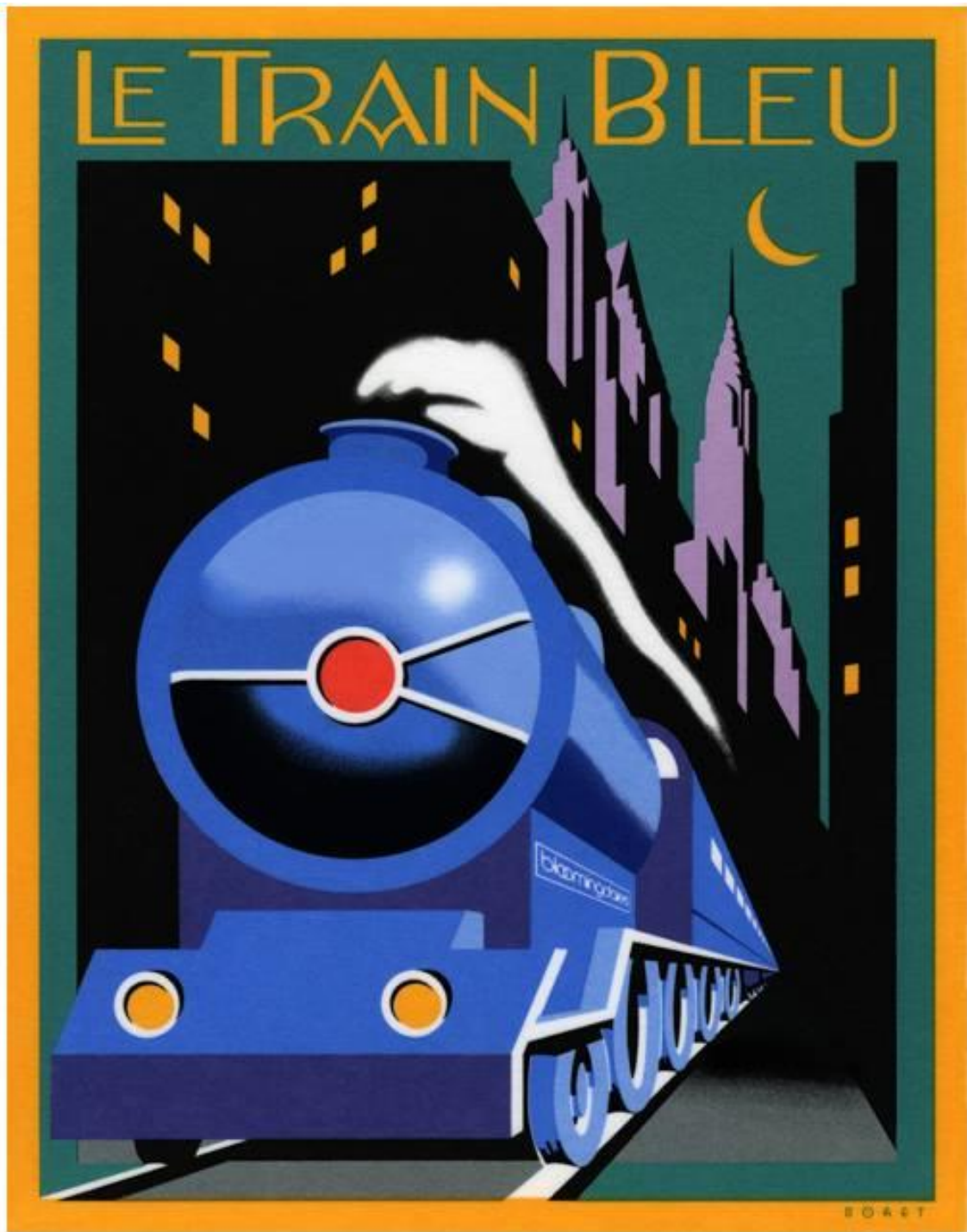
Le Train Bleu opened in late 1979 and closed in December of 2016, after a 37-year run. I did have dinner in it once, and no, I didn't take any of the china.

Information and photograph sources - Michael Dorset, Alphabet Soup, website. Scouting NY.com. WorthPoint, & eBay.





Large "J" style Jackson China backstamp.



LE TRAIN BLEU



Desserts 10

Crème Brûlée

Le Train Bleu's signature dessert

Chocolate Salted Caramel Soufflé Cake

Warm chocolate cake with a decadent, soft, salted caramel center, served with whipped cream

Organic Vanilla Bean Cheesecake

Individual cheesecake with a hint of vanilla bean, on an anisette biscotti crust with a caramel drizzle

Organic Carrot Cake

Miniature carrot layer cake with a cream cheese frosting and raspberry sauce

Toasted Almond Amaretto Mascarpone Cake

Amaretto soaked cookies, mascarpone cheese and toasted almond brittle

Poached Pear

Red-wine poached with toasted almonds and caramel sauce

Assorted Gelato and Sorbet

Fresh Seasonal Berries

Plate of 6 assorted French Macarons 7

Full selection of teas and coffee beverages

LE TRAIN BLEU



APPETIZERS

Caramelized Onion Soup (v)

Rich onion and vegetable broth with an aged manchego cheese crouton 9

Caesar Salad

Crisp hearts of romaine, herbed croutons, Parmigiano Reggiano, Caesar dressing 10

Wild Arugula Salad

Served with a Concord grape vinaigrette, spiced pistachios and yogurt foam 12

Petit Crab Cakes

Bite size Mid-Atlantic lump crabcakes, served with a sweet pepper remoulade sauce 14

Long Island Duck Crostini

House-made duck liver pate and leg confit on sourdough toast, topped with spicy honey 13

Salmon Tartare and Avocado Toast

Salmon tartare on pumpernickel toast, with avocado and frisée 14

BREAKFAST (Served weekdays until 1pm)

Omelette du Train

Sautéed spinach, ricotta cheese and mushrooms with truffle oil 18

Hanger Steak and Eggs

Grilled hanger steak served with your choice of eggs, roasted fingerling potatoes 24

Frittata

Classic baked Italian omelette with cherry tomatoes, pearl onions, potatoes and Gruyère cheese 18



ScoutingNY.com

The stairway to the restaurant entrance



Originally the view was of the East River. Now buildings have blocked that



