

THE CORNELL CLUB

NEW YORK

The Cayuga Dining Room

APPETIZERS

SOUP - CUP OR BOWL \$10/12
Vegetable Minestrone, Soup of the Day

FIVE LETTUCE CAESAR \$16
Gremolata Breadcrumbs, Boquerones
Watermelon Radish, Garlic-Anchovy Dressing

CATSKILL SMOKED SALMON \$20
Buckwheat Crepe, Mornay
French Breakfast Radish, Caviar

HEIRLOOM TOMATO & BURRATA \$20
Prosciutto di Parma, Arugula-Walnut Pesto
Aged Balsamic, First Press Olive Oil

PACCHERI \$20
Spicy Pork Sausage Sugo, Fennel, Sage
Pecorino

KING CRAB MAFALDINE \$26
Garlic Butter, Lemon Essence
Herbed Breadcrumbs

WEDNESDAY IS LOBSTER NIGHT

Orders must be placed 24 hours in advance.

THURSDAY IS STEAK NIGHT

Featuring Pat La Frieda Meat Purveyors

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies and dietary restrictions.

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ENTRÉES

GRILLED WILD STRIPED BASS \$44
Chickpea and Chorizo Stew, Saffron Aioli
Romesco Breadcrumbs

HIDDEN FJORD SALMON NIÇOISE \$42
Farmers Market Greens, Heirloom Tomatoes
Haricot Vert, Fingerling Potatoes
Soft Boiled Quail Egg, Rosemary Vinaigrette

PAN-SEARED CRAB CAKES \$40
Jalapeno Creamed Corn and
Smoked Onion Remoulade

CHICKEN AL MATTONE \$32
Brick Grilled Murray's Organic Chicken
Farmers Market Greens, Red Wine Vinaigrette

**FREE RANGE LONG ISLAND
DUCK BREAST** \$48
Farro Succotash, English Peas, Sour Cherry Jus

**TAPENADE CRUSTED RACK OF
AUSTRALIAN LAMB** \$70
Risolee Potato and Picholine Olive Gastrique

GRILLED BERKSHIRE PORK CHOP \$46
Charred Caraflex Cabbage, Cippolini Onions
Baby Turnips, Sauce Robert

FILET MIGNON \$70
Truffle Whipped Potato, Byaldi Confit
Cabernet Reduction

VEAL MILANESE \$55
Bone-in Veal Chop, Mascarpone Enriched Polenta
Stracciatella, Demi Sec Tomatoes

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DESSERTS

IL LABORATORIO DEL GELATO \$12

Trio of Gelato:

Chocolate Hazelnut, Mint Chocolate Chip, Amaretto Crunch

Trio of Sorbet:

Lychee, Yuzu, Passion Fruit

Vanilla & Chocolate Gelato Available

LEMON DROP CRÈME BRÛLÉE \$12

Limoncello Curd and Market Berries

WARM PEACH AND BLUEBERRY COBBLER \$12

Crème Fraiche Gelato

SEASONAL BERRIES \$12

Chantilly Cream

NEW YORK STYLE CHEESECAKE \$12

Graham Cracker Crust and Berry Coulis

CREME CARAMEL \$12

Chantilly Cream and Seasonal Berries

TORTA CAPRESE \$12

Italian Chocolate Flourless Cake
and Vanilla Bean Custard

FRESHLY BAKED COOKIES \$12

**ILLY COFFEE AND
HARNEY & SONS FINE TEAS** \$6

NIGHT CAP

Taylor Tawny Port 10yr \$15

Taylor Tawny Port 20yr \$20

Torres desde Brandy \$17

Armagnac de Montel VSOP \$18

McCallan 18yr \$95

House of Mezcal Marcanegra \$18

Cabernet Franc Inniskillin 2013 \$40/155

Casamigo Repasado \$18

B&B by Benedictine \$20