

# THE CORNELL CLUB

NEW YORK

## APPETIZERS

**SOUP - CUP OR BOWL** \$10/12

Vegetable Minestrone, Soup of the Day

**TANIMURA & ANTLE ARTISANAL GREENS** \$18

Shaved Fennel, Snapdragon Apple Chip, Pomegranate Seeds,  
Crispy Goat Cheese Prosecco Vinaigrette

**CATSKILL SMOKED SALMON** \$23

Buckwheat Crepe, Mornay, French Breakfast Radish, Caviar

**BLACK TRUFFLE BURRATA** \$24

Charred Leeks, Lemon Confit Emulsion, Grilled Country Bread

**ORGANIC FARROTTO** \$22

Foraged Mushrooms, Duck Prosciutto  
Crispy Poached Duck Egg, Fines Herbs

**CACIO E PEPE GNOCCHI** \$24

Truffled Brown Butter and Pecorino Foam

**CHARRED PORTUGUESE PULPO A LA PLANCHA** \$22

Linguiça, Smoked Baba Ghanoush, Dehydrated Olives,  
Crispy Chickpeas, Sumac Vinaigrette, Grilled Lemon

**EAST & WEST COAST OYSTERS** \$30

**WellFleet** (*Wellfleet Harbor, MA*) - *Crisp, Briny, Cucumber Finish*  
**Kumamoto** (*Humboldt Bay, CA*) - *Buttery, Sweet, Creamy Finish*  
Champagne-Hibiscus Granita and Yuzu-Sichuan Peppercorn Mignonette

### 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 NEW YORK STATE  
WILD STRIPED BASS** \$40

Chorizo-Chickpea Stew, Saffron Aioli, Romesco Breadcrumbs

**MISO GLAZED BLACK COD** \$46

Basmati Rice, Baby Bok Choy,  
Watermelon Radish-Cucumber Salad

**HIDDEN FJORD SALMON** \$44

Everything Bagel Seasoning, Wasabi Pomme Purée  
"Creamed" Spinach

**PAN SEARED CRAB CAKES** \$40

Smashed Old Bay Fingerling Potatoes  
and Smoked Onion Remoulade

**CHICKEN AL MATTONE** \$36

Grilled Murray's Organic Chicken Breast, Panzanella Salad,  
Stracciatella, Herb Vinaigrette

**FREE RANGE DUCK BREAST** \$52

Farro Succotash, English Peas, Sour Cherry Jus

**YELLOWFIN TUNA NIÇOISE** \$38

Farmer's Market Greens, Heirloom Tomatoes, Haricot Vert,  
Fingerling Potatoes, Soft Boiled Quail Egg, Rosemary Vinaigrette

**VEAL MILANESE** \$55

Bone-in Veal Chop, Mascarpone Enriched Polenta,  
Stracciatella, Demi Sec Tomatoes

**BLACK OLIVE DUSTED  
COLORADO SADDLE OF LAMB** \$75

Saffron Scented Kyoto Carrot Purée,  
Heirloom Sunchoke Fondant, Charred Wild Spring Onions,  
Mint au Jus

**FILET MIGNON** \$75

Truffle Whipped Potato, Byaldi Confit, Cabernet Reduction

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## DESSERTS

### IL LABORATORIO DEL GELATO \$14

**Trio of Gelato:**

Thai Tea, Toasted Coconut, Lemon Meringue

**Trio of Sorbet:**

Guava, Kiwi, Passion Fruit

*Vanilla & Chocolate Gelato Available*

### KEY LIME CRÈME BRÛLÉE \$14

Vanilla Shortbread and Strawberry Chips

### WARM SEASONAL COBBLER \$14

Crème Fraiche Gelato

### SEASONAL BERRIES \$14

Chantilly Cream

### BASQUE STYLE CHEESECAKE \$14

Berry Coulis

### LIMONCELLO TIRAMISU \$14

Savoiardi, Limoncello Infused Mascarpone Cream

### TORTA CAPRESE \$14

Italian Chocolate Flourless Cake and Vanilla Bean Custard

### AFFOGATO \$14

Vanilla Gelato and Shot of Espresso

### 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