

The Cornell Club-New York

Cayuga Room Dinner Menu

APPETIZERS

Soup - Cup or Bowl 8/10

Vegetable Minestrone, Soup of the Day

Lacinato Kale Caesar 14

Country Croutons, Parmesan Tuile
Garlic-Anchovy Dressing

Catskill Smoked Salmon 18

Zucchini-Potato Crepe, Soft Boiled Quail Egg
Shaved Fennel, Caviar, Crème Fraiche

Burrata & Delicata Squash 15

Pomegranate, Spiced Pumpkin Seeds
Speck Chip, Minus 8 Vinegar

Heirloom Baby Carrot Salad 14

Ras el Hanout, Pistachios, Preserved Lemon, Labneh

Charcuterie & Cheese Board 24

Imported, Cured and Air Dried Meats,
Cheese, Seasonal Accompaniments

Pan Fried Chicken & Pork Gyoza 12

Chili Oil and Ponzu

Lobster-Mascarpone Arancini 16

Aioli au Homard and Caviar

Every Wednesday we feature Lobster Night

orders must be placed 24 hours in advance

&

Every Thursday we feature

Pat LaFrieda Steak Night

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.

ENTRÉES

Pacific Halibut 35

Nduja Butter, Jerusalem Artichoke Cream
Smoked Marcona Almonds, Verjus Pickled Grapes
Sunchoke Chips

Fillet of King Salmon 34

PEI Mussels Croquette, Saffron Aioli
Melted Holland Leeks, Demi Sec Tomatoes
Sauce Billi Bi

Pan Seared Crab Cakes 35

Jalapeño Creamed Corn, Jicama Slaw
Berkshire Pork Belly

Ballotine of Murray's Organic Chicken Breast "Saltimbocca" 25

Prosciutto di Parma, Sage, Mascarpone Enriched Polenta
Broccoli Rabe, Sherry au Jus

Free Range Long Island Duck Breast 38

Maple-Vanilla Scented Sweet Potato Puree
Glazed Heirloom Baby Beets Braised Endive
Sour Cherry-Port Gastrique

Tapenade Crusted Rack of Australian Lamb 62

Rissolle Potatoes, Picholine Olive Gastrique

Grilled Berkshire Pork Chop 36

Bubble & Squeak, Quince Chutney
Smoked Mustard-Cider Jus

Filet Mignon 60

Black Truffle Whipped Yukon Gold Potatoes
Hen of the Woods Mushrooms
& Red Wine Sauce

Steak Frites 32

Grilled Flat Iron, Creamed Kale, Herb Scented Panisse
Fries, Luger Style Steakhouse Sauce

Ivy League Artisanal Burger 24

Pat LaFrieda Blend of Angus Beef, Five Spoke Cheddar,
Bacon Jam, Skin on Fries and Plum Ketchup

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DESSERTS

il Laboratorio del Gelato 12

Trio of Gelato: Espresso-Chocolate Chip, Salted Caramel
Chocolate Peanut Butter
Trio of Sorbet: Orange Hibiscus, Lemon-Basil
Grapefruit Campari
Vanilla & Chocolate Gelato Available

Masala Chai Crème Brûlée 12

Pistachio-Cardamom Shortbread
Whipped Cream and Berries

Warm Apple Cobbler 12

Vanilla Gelato

Seasonal Berries 12

Chantilly Cream

New York Style Cheesecake 12

Graham Cracker Crust, Berry Coulis

Triple Chocolate Mousse Parfait 12

Freshly Baked Cookies 9

illy Coffee and Harney & Sons Teas 6

NIGHT CAP

<i>Taylor Tawny Port 10yr</i>	<i>15</i>
<i>Taylor Tawny Port 20yr</i>	<i>20</i>
<i>Torres desde Brandy</i>	<i>17</i>
<i>Armagnac de Montel VSOP</i>	<i>18</i>
<i>McCallan 18yr</i>	<i>88</i>
<i>House of Mezcal Marcanegra</i>	<i>18</i>
<i>Cabernet Franc Inniskillin 2013</i>	<i>40/155</i>
<i>Casamigo Repasado</i>	<i>18</i>

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