

The Cornell Club-New York

Cayuga Room Dinner Menu

APPETIZERS

Soup - Cup or Bowl 10/12

Vegetable Minestrone, Soup of the Day

Baby Kale Fattoush Salad 16

Caramelized Halloumi, Naan Croutons
Red Wine-Oregano Vinaigrette

Catskill Smoked Salmon 20

Buckwheat Crepe, Mornay
French Breakfast Radish, Caviar

Delicata Squash & Burrata 18

Pomegranate, Spiced Pumpkin Seeds, Speck Chip, Minus 8

Heirloom Baby Beet Salad 16

Puffed Quinoa, Chicories, Hazelnuts
Warm Bacon Vinaigrette

Bacalao Beignets 18

Piquillo Pepper Coulis

Every Wednesday is Lobster Night

Orders must be placed 24 hours in advance

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**Every Thursday is Steak Night featuring Pat
LaFrieda 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.

ENTRÉES

Pan Roasted Chilean Bass Rossini 50

Hudson Valley Foie Gras, Potato Shallot Cake
Marchand de Vin Sauce

Hidden Fjord Salmon 38

Lentil Ragout, Braised Mustard Greens
Bershire Pork Belly, Horseradish

Pan Seared Crab Cakes 38

Shaved Fennel, Seasonal Citrus, Smoked Onion Remoulade

Murray's Organic Chicken Breast 30

Mushroom-Leek Bread Pudding and Sherry au Jus

Free Range Long Island Duck Breast 46

Pastrami Spice, Herb Scented Polenta Cake
Choucroute Garnie, Smoked Mustard Jus

Tapenade Crusted Rack of Australian Lamb 68

Risolee Potato, Picholine Olive Gastrique

Grilled Berkshire Pork Chop 45

Bubble & Squeak, Quince Chutney
Smoked Mustard-Cider Jus

Filet Mignon 68

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

Beef Short Rib "Stroganoff" 44

Buttered Noodles, Foraged Mushrooms, Crème Fraiche
Shallot Marmalade

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DESSERTS

il Laboratorio del Gelato 12

Trio of Gelato: Brown Butter, Maple Walnut, Lucuma

Trio of Sorbet: Orange Hibiscus, Grapefruit Campari

Lemon-Basil

Vanilla & Chocolate Gelato Available

Lemon Drop Crème Brûlée 12

Limoncello Curd and Market Berries

Warm Apple Cobbler 12

Vanilla Gelato

Seasonal Berries 12

Chantilly Cream

New York Style Cheesecake 12

Graham Cracker Crust and Berry Coulis

Salted Caramel Budino 12

Hazelnut Biscotti

Torta Caprese 12

Italian Chocolate Flourless Cake and Vanilla Bean Custard

Freshly Baked Cookies 10

illy Coffee and Harney & Sons Fine 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>95</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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