

The Cayuga Room

Dinner Menu

Appetizers

Five Lettuce Caesar

Garlic-Anchovy Vinaigrette and Focaccia Breadcrumbs

Hamachi Crudo

Asian Pear, Watermelon Radish, Yuzu

Sweet Potato and Red Lentil Velouté

Madras Curry, Soft Poached Quail Egg, Crispy Duck Prosciutto

Crispy Berkshire Pork Belly

Rosemary Scented Apple Sauce and Shaved Fennel Salad

Delicata Squash and Burrata

Pomegranate, Spiced Pepitas, Speck Chip
Pumpkin Seed Oil

Wild Boar Terrine

Cornell Club Mustard, Pickled Vegetables
Warm Country Bread

Pastrami Smoked Salmon

Caraway Rye Crisp, Horseradish Cream, Pickled Cucumber

Hand-Cut Fettuccini

Braised Veal, Porcini Mushrooms
Truffle and Pancetta

Riesling-Vanilla Bean Poached Pear

Lakeville Mache, Fourme d'Ambert, Minus 8 Vinegar

Catalan Octopus Stew

Chorizo, Potatoes, Chickpeas, Chili, Spanish Olive Oil

Entrées

Caramelized King Oyster Mushroom “Scallops”
Vanilla Scented Parsnip Purée and Hazelnut Gremolata

Crab Cakes
Jerusalem Artichoke Purée, Sunchoke Chips
Romanesco Cauliflower, Whole Grain Mustard Butter

Mediterranean Loup de Mer
Cockles, Flageolet Beans, Orzo, Tomato Confit, Chorizo Broth

Fillet of Ora King Salmon
Cranberry Beans, Caramelized Baby Fennel, Cipollini Onions
Chorizo, Romesco Sauce

Pan Roasted Murray’s Organic Chicken Breast
Wild Mushroom Agnolotti, Foraged Mushrooms,
Delicata Squash Puree, Madeira Sauce

Free Range Long Island Duck
Sichuan Crusted, Stir Fried Wheat Berries
Cured Chinese Sausage, Baby Bok Choy, Duck Egg Roll

Grilled Veal Porterhouse
Creamy Polenta, Artichokes, Cipollini, Heirloom Carrots
Sherry Wine Reduction

Pan Roasted Angus Filet Mignon
Thyme Scented Pommes Anna, Byaldi Confit
Cabernet Sauvignon Reduction

Roasted Rack of Lamb
Shawarma Spices, Pomegranate Molasses
Couscous, Lamb Jus

Please inform your server of any food related allergies.

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