

The Cayuga Room
Lunch 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

Lobster Cobb

Crispy Pork Belly, Heirloom Tomato, Avocado

Herb Buttermilk Dressing

Mediterranean Loup de Mer

Cockles, Flageolet Beans, Orzo, Tomato Confit, Chorizo Broth

Free Range Long Island Duck Bowl

Sichuan Peppercorn Crusted Duck Breast, Soft Poached Quail Egg

Indian Harvest Whole Grains, Pickled Vegetables

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

Colorado Lamb Loin en Croute

Medjool Date-Olive Tapenade, Herbed Couscous

Tagine of Vegetables, Cardamom Yogurt, Ras el Hanout Jus

Cayuga Burger

Nancy’s Old Chatham Camembert, Baby Arugula

Rosemary Aioli, Duck Fat Fries

Quinoa and White Bean Burger

Farmhouse Cheddar, Arugula-Walnut Pesto, Carrot and Fennel Slaw

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.