

THE CORNELL CLUB

N E W Y O R K

The Cayuga Room Dinner Menu

Appetizers

Grilled Hearts of Romaine

Country Croutons, Shaved Parmesan,
Creamy Caesar Dressing

Baby Gem Salad

Avocado, Cucumbers, Ricotta Salata, Walnut Vinaigrette

Spring Pea Soup

Curried Crab, Mint, Crème Fraiche

Quiche du Jour

Baby Lettuce Salad

Asparagus Mimosa

Green and White Asparagus, Crumbled Egg,
Dijon Vinaigrette

Catalonian Octopus Stew

Chorizo, Potato, Chickpeas, Smoked Paprika

Old-Fashioned Smoked Atlantic Salmon

Mixed Baby Greens, Herbed Cream Cheese Croquette,
Fried Caper Berries, “Everything Brioche”,
Tarragon Vinaigrette

Roasted Beet and Goat Cheese Salad

Baby Arugula, Heirloom Tomatoes,
Black Mission Figs, Red Wine Vinaigrette

If you have any special dietary requests
please do not hesitate to ask. We are more than happy
to accommodate allergies and vegan, vegetarian or gluten free diets

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The Cornell Club is proud to present a sustainable menu featuring prime beef, free-range poultry, line-caught wild seafood and organic produce.

Entrées

King Oyster Mushroom

Vanilla Parsnip Puree and Hazelnut Gremolata

Pan Seared Yellowfin Tuna

Okinawa Sweet Potato and Stir Fry Vegetables

Miso Glazed Black Cod

Steamed Basmati Rice and Gingered Bok Choy

Lo Mein Noodle Bowl

Bok Choy, Shiitake Mushrooms, Crispy Vegetables,
Soft Boiled Egg, Tofu

Ora King Salmon

Fava Bean Puree, Foraged Mushrooms, White Asparagus

French Cut Chicken Breast

Artichoke and Finger Potato Fricassee

Long Island Duck Breast

Okinawa Potato Purée, Gingered Heirloom Carrots,
Sweet and Sour Bok Choy, Tangerine Vinaigrette

Grilled Prime Filet Mignon

Truffle Whipped Potatoes, Broccolini.
Red Wine Reduction

Rack of Lamb Persillade

Focaccia and Dijon Crusted Lamb Chops, Potato Pancake,
Melted Escarole, Rosemary au Jus

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