

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

Spinach Gnocchi

Veal-Mushroom Bolognese, Oven Roasted Tomatoes,
Shaved Parmesan

Baby Gem Salad

Shaved Fennel, Fuji Apple Chip, Pickled Breakfast Radish

Butternut Squash Soup

Lentil Caviar, Smoked Bleu Cheese, Candied Pecans

Heirloom Carrot Salad

Curried Yogurt, Almonds, Honey-Ginger 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, vegan, vegetarian or gluten free.*

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

Entrées

King Oyster Mushroom

Vanilla Parsnip Puree and Hazelnut Gremolata

Pan Roasted Loin of Yellowfin Tuna

Escarole-White Bean Ragout, Olive Relish

Idaho Brook Trout

Panisse Fries, Sautéed Baby Spinach,
Caper-Shallot Butter

Stuffed Prawns

Lobster and Crab Meat Stuffing, Braided Fettuccini,
Sauce Americaine

Crispy Skin Organic King Salmon

Cranberry Beans, Foraged Mushrooms, Marble Potatoes

French Cut Chicken Breast

Rainbow Swiss Chard, Rosti Potatoes,
Candied Apples, Spiced Cider Gastrique

Long Island Duck Breast

Sweet Potato Puree, Braised Red Cabbage,
Cranberry Reduction

Pan Roasted Prime Filet Mignon

Pave Potatoes, Grilled Asparagus,
Heirloom Carrots, Glazed Cippolini Onions,
Red Wine Reduction

Tapenade Crusted Rack of Lamb

Potato Galette, Goat Cheese,
Zucchini “Cannelloni” Olive Gastrique