

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

Shaved Fennel, Fuji Apple Chip, Pickled Breakfast Radish

Italian Wedding Soup

Cheese Sacchetti, Grandma's Meatballs, Melted Escarole, White Beans

Quiche du Jour

Your Captain will Advise, Served with a Baby Lettuce Salad

Spinach Gnocchi

Oven Roasted Tomatoes, Portobello Mushrooms, Baby Spinach

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 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

Wasabi Pommies Puree and Stir Fry Vegetables

Miso Glazed Black Cod

Steamed Basmati Rice and Gingered Bok Choy

Stuffed Prawns

Lobster and Crab Meat Stuffing, Braided Fettuccini,
Sauce Americaine

Ora King Salmon

Olive Oil Poached, Braised Lentils,
Baby Spinach, Walnut

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

Beef Wellington

Mushroom Duxelle, Foie Gras, Puff Pastry,
Truffle Whipped Potatoes, Broccolini

Rack of Lamb Persillade

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