

THE CORNELL CLUB

N E W Y O R K

The Cayuga Room Dinner Menu

Appetizers

Five Lettuce Caesar

Garlic-Anchovy Vinaigrette and Focaccia Breadcrumbs

Watermelon Carpaccio

Baby Arugula, Mt. Vikos Feta, Pine Nuts

Heirloom Tomato Gazpacho

East and West Coast Oysters

Piquillo Pepper-Fresh Horseradish Cocktail Sauce,
and Black Pepper Mignonette

Stone Fruit and Burrata Salad

Grilled and Pickled Stone Fruits, Lakeville Mache,
Minus 8 Vinegar

Grilled Head on Prawns

Charred Corn and Edamame Salad, Yuzu Vinaigrette

Old-Fashioned Smoked Atlantic Salmon

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

Golden Beets and Goat Cheese Salad

Lacinato Kale, Pistachio, Citronette, Hemp Hearts

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

Grilled Zucchini “Cannelloni”

Lemon-Thyme Scented Goat Cheese,
and Crispy Squash Blossom, Fresh Rosemary Tomato Sauce

Yellowfin Tuna Niçoise

California Frisée, Haricot Vert, Heirloom Cherry Tomatoes,
Fingerling Potatoes, Quail Egg, White Anchovies,
Rosemary Vinaigrette

Caramelized Day Boat Scallops

Creamed Corn, Pork Belly Confit, Gooseberry Jam

Thai Vegetable Stir Fry

Green Curry Paste, Coconut, Basil, Basmati Rice

Tournedos of Grilled Ora King Salmon

Orange and Cumin Dusted, PEI Mussels,
Toasted Couscous, Billi Bi Sauce

Chicken al Mattone

Soft Polenta, Summer Squash Ragout

Free Range Long Island Duck

Wheat Berry Pilaf, Heirloom Carrot “Hay”,
Cherry-Port Reduction

Pan Roasted Prime Filet Mignon

Thyme Scented Pommes Anna, Byaldi Confit,
Cabernet Sauvignon Reduction

Pistachio Crusted Rack of Lamb

Peas and Semolina Dumplings, Apricot-Riesling Chutney

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