

# The Cornell Club-New York

## Cayuga Room Dinner Menu

### APPETIZERS

#### ***Soup - Cup or Bowl 8/10***

Vegetable Minestrone, Soup of the Day

#### ***Five Lettuce Caesar 15***

Gremolata Breadcrumbs, Boquerones, Watermelon Radish  
Garlic-Anchovy Dressing

#### ***Catskill Smoked Salmon 20***

Buckwheat Crepe, Mornay  
French Breakfast Radish, Caviar

#### ***Heirloom Tomato & Burrata 17***

Arugula-Walnut Pesto, Aged Balsamic  
First Press Olive Oil

#### ***Heirloom Baby Carrot Salad 15***

Ras el Hanout, Pistachios, Preserved Lemon, Labneh

#### ***El Lobster-Mascarpone Arancini 19***

Aioli au Homard and Caviar

**Soup and fish of the day available daily**

**Every Wednesday we Feature Lobster Night**

Orders must be placed 24 hours in advance

**&**

**Steak Night every Thursday featuring Pat**

**LaFrieda Meat Purveyors**

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

Please inform your server of any allergies and dietary restrictions.

## ENTRÉES

### ***Grilled Wild Striped Bass 36***

Chickpea and Chorizo Stew, Saffron Aioli  
Romesco Breadcrumbs

### ***Wild King Salmon Niçoise 36***

Farmers Market Greens, Heirloom Tomatoes, Haricot Vert  
Fingerling Potatoes, Soft Boiled Quail Egg  
Rosemary Vinaigrette

### ***Pan Seared Crab Cakes 38***

Jalapeño Creamed Corn, Jicama Slaw  
Berkshire Pork Belly

### ***Chicken al Mattone 28***

Brick Grilled Murray's Organic Chicken  
Farmers Market Greens, Red Wine Vinaigrette

### ***Free Range Long Island Duck Breast 44***

Pastrami Spice, Herb Scented Polenta Cake  
Choucroute Garnie, Smoked Mustard Jus

### ***Roasted Saddle of Lamb 65***

Braised Lamb Belly, Fava Beans, Mint, Lamb Jus

### ***Grilled Berkshire Pork Chop 38***

Bubble & Squeak, Quince Chutney  
Smoked Mustard-Cider Jus

### ***Filet Mignon 65***

Black Truffle Whipped Yukon Gold Potatoes  
Hen of the Woods Mushrooms, Red Wine Sauce

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## DESSERTS

### *il Laboratorio del Gelato 12*

Trio of Gelato: Espresso-Chocolate Chip, Salted Caramel  
Chocolate Peanut Butter  
Trio of Sorbet: Orange Hibiscus, Lemon-Basil  
Grapefruit Campari  
Vanilla & Chocolate Gelato Available

### *Masala Chai Crème Brûlée 12*

Pistachio-Cardamom Shortbread  
Whipped Cream and Berries

### *Warm Apple Cobbler 12*

Vanilla Gelato

### *Seasonal Berries 12*

Chantilly Cream

### *New York Style Cheesecake 12*

Graham Cracker Crust, Berry Coulis

### *Triple Chocolate Mousse Parfait 12*

### *Freshly Baked Cookies 9*

### *illy Coffee and Harney & Sons Fine Teas 6*

## NIGHT CAP

<i>Taylor Tawny Port 10yr</i>	<i>15</i>
<i>Taylor Tawny Port 20yr</i>	<i>20</i>
<i>Torres desde Brandy</i>	<i>17</i>
<i>Armagnac de Montel VSOP</i>	<i>18</i>
<i>McCallan 18yr</i>	<i>88</i>
<i>House of Mezcal Marcanegra</i>	<i>18</i>
<i>Cabernet Franc Inniskillin 2013</i>	<i>40/155</i>
<i>Casamigo Repasado</i>	<i>18</i>

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