

Plated Lunch

When selecting a plated lunch, please select (one) appetizer and (one) dessert,
Your main course selection will determine the price per person.
A choice of two main course selections will be priced at the higher selection plus an \$8.00 surcharge.

Served with Luncheon Rolls and Butter

APPETIZERS

Kale Caesar Salad

Leafy Summer Greens and Grilled Bread Croutons

Farmers Market Greens Salad

Rainbow Carrots, Shaved Radishes, Heirloom Cherry Tomatoes, Crispy Goat Cheese,
White Balsamic Vinaigrette

Summer Melon and Prosciutto di Parma

Melon, Prosciutto di Parma, Burrata and Drizzled Honey

Crab Cake

Avocado Tartare and Spring Micro Greens

Prawns and Julienne Vegetables

Angel Hair Pasta in a Meyer Lemon Sauce

Chilled Gazpacho

Diced Avocado and Comte Crouton

MAIN COURSE

Pre-Select (Two) Main Course Options

Pan Roasted Bronzino \$65

Baby Artichokes, Soft Polenta

Pan Seared Salmon Fillet \$65

Mustard Beurre Blanc over Quinoa Chickpea Salad

Sliced Sushi Grade Tuna \$70

Stir Fry Soba Noodles, Edamame, Snap Peas

Lions Mane Mushroom Sate (V, Veg, GF, DF) \$65

Persian Cucumber Salad and Tahini Sauce

Main Course Continued...

THE CORNELL CLUB

N E W Y O R K

Chicken Francaise \$65

White Wine, Lemon and Capers, Meyer Lemon Sauce, English Pea Risotto

Club "Fried" Chicken \$65

Creole Marble Potato Salad, Dandelion Greens, Pink Peppercorn Honey

Lemon and Rosemary French Cut Chicken Breast \$65

Orzo Pilaf, Grilled Asparagus Spears

Sliced Filet of Beef Tenderloin \$78

Truffle Mashed Potatoes, Roasted Broccolini

Grilled and Marinated Flat Iron Steak \$70

Rosemary Fingerling Potatoes, Grilled Asparagus

All Main Courses Served with Chef's Selection of Seasonal Accompaniments

DESSERTS

Key Lime Tart

Mango Aloha Sauce and Vanilla Scented Tuille

Upsidedown Salted Caramel Ice Cream Cone

Chocolate Sauce and Grand Marnier Marinated Cherry

Strawberry Shortcake

Crème Chantilly and Strawberry Rhubarb Compote

Blueberry Lavender Panna Cotta

Meyer Lemon Curd

Warm Fruit and Berry Cobbler

Graham Cracker Crust and Vanilla Bean Ice Cream

Austrian Sacher Torte

Apricot Jam, Kirsch, Chocolate Ganache

'Summer in Italia' Affogato

illy Espresso Shot, Vanilla Gelato, Cantucci

illy Regular and Decaffeinated Coffee Harney & Sons Fine Teas

Sliced Market Fruit Plate is Available to Vegan or Gluten Free Guests as a Dessert Substitution

Please let your planner know in advance of guest(s) with severe allergies or dietary restrictions.

Prices are Subject to 8.875% Sales Tax and 18% Service Charge