

THE CORNELL CLUB
NEW YORK

Plated Dinner

When selecting a plated dinner, 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.

APPETIZERS

Kale Caesar Salad

Leafy Summer Greens and Grilled Bread Croutons

Arugula, Grilled Peaches, Crumbled Blue Cheese

Caramelized Walnuts and a Champagne Vinaigrette

Tuna Tartare and Avocado Mousse

Wonton Chips

Crab Cake

Avocado Tartare and Spring Micro Greens

Lobster Bisque

Summer Melon and Prosciutto di Parma

Melon, Prosciutto di Parma, Burrata and Drizzled Honey

Garganelli Pasta

Spring Lamb Ragu and Shaved Pecorino

MAIN COURSE

Pre-Select (Two) Main Course Options

Sautéed Atlantic Salmon Fillet \$72

Mustard Beurre Blanc and Baby Spinach

Pan Roasted Bronzino \$72

Caper Sauce, Baby Artichokes, Soft Polenta

Grilled Swordfish \$75

Warm Nicoise Olive Sauce, CousCous Pilaf, Asparagus

Prawns and Julienne Vegetables with Mafaldine Pasta \$75

Meyer Lemon Sauce

Roast Organic Chicken Breast \$72

Farro Succotash, Sweet Corn, Fava Beans, Sherry Jus

Main Course Continued...

THE CORNELL CLUB

N E W Y O R K

Chicken Francaise \$72

White Wine, Lemon and Capers, English Pea Risotto

Roasted Rack of Lamb \$80

Hemp Seed Pesto and Zucchini Cannelloni

Sautéed Veal Medallions \$80

Gemelli Pasta and Pesto Cream Sauce

Dry Aged New York Sirloin \$88

Stuffed Baked Potato and Creamed Spinach

Grilled Black Angus Filet Mignon \$85

Gratin Potatoes and Pencil Asparagus

Vegan, Vegetarian, Dairy Free, Gluten Free

Alternate entree available for dietary restrictive guests.

Jack Fruit Pot Pie

Eggplant “Parmesan”

DESSERTS

Warm Summer Berry Cobbler

Crumbled Granola and Vanilla Bean Gelato

Earl Grey Crème Brulee

Shortbread Tea Cookies

Campfire S’mores

Graham Cracker Crust, Torched Marshmallows, Pot de Creme

Austrian Sacher Torte

Apricot Jam, Kirsch, Chocolate Ganache

NYC ‘Little Italy’ Tiramisu

Espresso and Cocoa Powder

illy Regular and Decaffeinated Coffee Harney & Sons Fine Teas Offered and Poured Tableside

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