

THE CORNELL CLUB

N E W Y O R K

Plated Lunch

When selecting a plated lunch, please select (1) Appetizer and (1) 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 a \$8.00 surcharge.

APPETIZERS

Baby Gem Caesar Salad

Grilled Focaccia Croutons and Shredded Parmesan

Mesclun Greens

Grape Tomatoes, Balsamic Vinaigrette, and a Goat Cheese Crisp

Summer Corn and Crab Chowder

Sourdough Croutons and Basil Oil

Tuscan Kale Salad

Focaccia Croutons, Golden Raisins, Farmhouse Cheddar, and Marcona Almonds
in a White Balsamic Dressing

Summer Melon and Prosciutto di Parma

Burrata and Drizzled Honey

Crab Cake

Tomato Butter, Avocado Tartare, and Micro Greens

Wild Mushroom Ravioli

Truffle Cream Sauce and Crispy Leeks

Please Let Your Planner Know in Advance if a Guest has a Severe Allergy or Dietary Restriction

Individual Meals can be Accommodated in Advance

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

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MAIN COURSE

Pan Roasted Branzino

Herb Emulsion and Grilled Lemon, Soft Polenta (\$54)

Pan Seared Salmon Fillet

Mustard Beurre Blanc over Sautéed Baby Spinach (\$54)

Grilled Swordfish Steak

Butter and Herb Marinade, Couscous Pilaf, Grilled Asparagus (\$54)

Prawns and Julienne Vegetables

Braided Fettuccine in a Meyer Lemon Sauce (\$54)

Lemon and Rosemary French Cut Chicken Breast

Olive Oil Mashed Potatoes and Baby Squash Ragout (\$52)

Parmesan Crusted Chicken Breast

English Pea and Orzo Pilaf (\$52)

Long Island Duck Breast

Indian Summer Wild Rice and Raspberry Gastrique (\$56)

Dry Aged Prime Sirloin

Rosemary Roasted Fingerling Potatoes and Grilled Asparagus (\$64)

Roasted Prime Beef Tenderloin

Truffle Mashed Potatoes and Grilled Asparagus (\$64)

Grilled Portobello Mushroom (V, VEG, GF)

Broccolini, Heirloom Carrots, Wild Rice (\$50)

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DESSERTS

Lemon Mascarpone Pound Cake
Blueberry Compote and Lemon Curd

I  NY Style Cheesecake
Summer Strawberries

Key Lime Tart
Vanilla Scented Tuile

Summer Berry Cobbler
Crumbled Granola and Vanilla Bean Ice Cream

Flourless Chocolate Cake
Rosebud Scented Whipped Cream

Strawberry Shortcake
Crème Chantilly and Strawberry Rhubarb Compote

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
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