

THE CORNELL CLUB

N E W Y O R K

Plated Dinner

When selecting a plated dinner, 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 Parmesan Tuile

Arugula, Bartlett Pear, Crumbled Blue Cheese Salad

Caramelized Walnuts in a Champagne Vinaigrette

Mesclun Greens

Grape Tomatoes, Balsamic Vinaigrette, Goat Cheese Crisp

Pan Seared Sea Scallop

Rock Shrimp and English Pea Risotto

Crab Cake

Tomato Butter, Avocado Tartare, and Micro Greens

Summer Melon and Prosciutto di Parma

Burrata and Drizzled Honey

Chilled Tomato Gazpacho

Comte Crouton

Wild Mushroom Ravioli

Truffle Infused 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

THE CORNELL CLUB

N E W Y O R K

MAIN COURSE

Sautéed Atlantic Salmon Fillet

Grain Mustard Beurre Blanc, Orzo Salad, and Baby Spinach (\$65)

Pan Roasted Branzino

Herb Emulsion and Grilled Lemon, Soft Polenta (\$65)

Soy and Miso Glazed Cod

Heirloom Gingered Carrots and Wasabi Mashed Potatoes (\$64)

Parmesan Crusted Chicken Breast

Orzo Pilaf and Sautéed Vegetables (\$62)

Rosemary and Lemon French Cut Chicken Breast

Smashed Potatoes and Asparagus Spears (\$62)

Roasted Breast of Long Island Duck

Indian Summer Wild Rice and Raspberry Gastrique (\$66)

Dry Aged Prime Sirloin

Traditional Steak House Sauce, Stuffed Baked Potato, and Creamed Spinach (\$70)

Sautéed Veal Medallions

Angel Hair Pasta and Julienne Vegetables, Pesto Cream (\$72)

Roasted Rack of Spring Lamb

Hemp Seed Pesto and Lemon Potatoes (\$72)

Grilled Prime Filet Mignon

Gratin Potatoes and Pencil Asparagus (\$70)

King Oyster Mushrooms (V, VEG, GF)

Roasted Potatoes, Spring Baby Carrots, and Hazelnut Gremolata (\$62)

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NEW YORK

DESSERTS

Warm Summer Berry Cobbler
Crumbled Granola and Vanilla Bean Ice Cream

Mango Crème Brûlée
Almond Biscotti and Fresh Raspberries

Upsidedown Salted Caramel Ice Cream Cone
Chocolate Sauce and Gran Marnier Marinated Cherry

Strawberry Shortcake
Crème Chantilly and Strawberry Rhubarb Compote

Key Lime Tart
Vanilla Scented Tuile

NY Style Cheesecake
Summer Strawberries

Chocolate and Banana Dessert Trio
Three Mini Tastings
Chocolate Drizzled Banana, Chocolate Crunch Bar, Double Chocolate Ice Cream

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

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### **Additional Course:**

**Hudson Valley Artisanal Cheeses**  
Chef's Choice of Four Assorted Cheeses with Seedless Grapes and Quince  
**\$10 per person**

**Please See the Reception Enhancements Menu for Additional Dessert Ideas and a Cordial Cart Option**

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

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