

# THE CORNELL CLUB

NEW YORK

## APPETIZERS

**SOUP - CUP OR BOWL** \$10/12

Vegetable Minestrone, Soup of the Day

**TANIMURA & ANTLE ARTISANAL GREENS** \$18

Shaved Fennel, Snapdragon Apple Chip  
Pomegranate Seeds, Crispy Goat Cheese  
Prosecco Vinaigrette

**CATSKILL SMOKED SALMON** \$21

Buckwheat Crepe, Mornay  
French Breakfast Radish, Caviar

**TEXTURES OF FALL SQUASH** \$20

Confit, Roasted, Puree, Terrine  
Candied Pumpkin Seeds, Fourme d' Ambert  
Apple Sabayon

**ORGANIC FARROTTO** \$20

Foraged Mushrooms, Duck Prosciutto  
Crispy Poached Duck Egg, Fines Herbs

**BLACK TRUFFLE & BURRATA CARMELLE** \$25

Salsa di Noci, Shaved Parmesan, Herb Oil

**CHARRED PORTUGUESE PULPO A LA PLANCHA** \$20

Chicories, Cannellini Bean, Young Celery  
Caper Remoulade

**KING OYSTER MUSHROOM "SCALLOPS"** \$20

Vanilla Scented Parsnip Puree, Roasted Broccolini  
Hazelnut Gremolata

### WEDNESDAY IS LOBSTER NIGHT

Orders must be placed 24 hours in advance.

### THURSDAY IS STEAK NIGHT

Featuring Pat La Frieda 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.*

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## ENTRÉES

<b>MONKFISH PORCHETTA</b>	\$44
Fennel Pollen, Cassoulet Roasted Root Vegetables, Salsa Verde	
<b>IDAHO BROOK TROUT</b>	\$45
Crispy Panisse, Grilled Asparagus, Sauce Gribiche	
<b>HIDDEN FJORD SALMON</b>	\$43
Everything Bagel Seasoning, Wasabi Pomme Puree "Creamed" Spinach	
<b>PAN-SEARED CRAB CAKES</b>	\$40
Smashed Old Bay Fingerling Potato Braised Lacinato Kale, Beurre Blanc	
<b>MURRAY'S PAN ROASTED AIRLINE CHICKEN BREAST</b>	\$34
Mascarpone Enriched Polenta Wild Mushroom Bourguignon	
<b>FREE RANGE LONG ISLAND DUCK BREAST</b>	\$48
Farro Succotash, English Peas, Sour Cherry Jus	
<b>GRILLED VENISON CHOPS</b>	\$55
Vanilla-Maple Scented Whipped Sweet Potato Caraway Red Cabbage, Ligonberry au Jus	
<b>VEAL MILANESE</b>	\$55
Bone-in Veal Chop, Mascarpone Enriched Polenta Stracciatella, Demi Sec Tomatoes	
<b>POMEGRANATE GLAZED RACK OF AUSTRALIAN LAMB</b>	\$70
Warm Shawarma Spices, Basmati Rice Pilaf Chickpea-Eggplant Stew, Crushed Pistachio	
<b>FILET MIGNON</b>	\$70
Truffle Whipped Potato, Byaldi Confit Cabernet Reduction	

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## DESSERTS

### IL LABORATORIO DEL GELATO \$12

**Trio of Gelato:**

Espresso-Chocolate Chip, Pistachio, Black Mission Fig

**Trio of Sorbet:**

Black Currant, Orange, Pineapple

*Vanilla & Chocolate Gelato Available*

### HARNEY & SONS HOJICHA CRÈME BRÛLÉE \$12

Shortbread and Seasonal Berries

### WARM CINNAMON APPLE COBBLER \$12

Crème Fraiche Gelato

### SEASONAL BERRIES \$12

Chantilly Cream

### BASQUE STYLE CHEESECAKE \$12

Blackberry-Chambord Compote, Chantilly Cream

### LIMONCELLO TIRAMISU \$12

Savoardi, Limoncello Infused Mascarpone Cream

### TORTA CAPRESE \$12

Italian Chocolate Flourless Cake  
and Vanilla Bean Custard

### AFFOGATO \$12

Vanilla Gelato and Shot of Espresso

### FRESHLY BAKED COOKIES \$12

### ILLY COFFEE AND HARNEY & SONS FINE TEAS \$6

## NIGHT CAP

Taylor Tawny Port 10yr \$15

Taylor Tawny Port 20yr \$20

Torres desde Brandy \$17

Armagnac de Montel VSOP \$18

McCallan 18yr \$95

House of Mezcal Marcanegra \$18

Cabernet Franc Inniskillin 2013 \$40/155

Casamigo Repasado \$18

B&B by Benedictine \$20