

THE CORNELL CLUB
NEW YORK

Plated Lunch (3 COURSE LUNCH)

Your main course selection will determine your per person dinner price. Please preselect (1) Appetizer and (1) Dessert for your group. A choice of two main course selections will be priced at the higher priced entrée plus an \$5.00 per person surcharge.

APPETIZERS

Baby Gem Caesar Salad

Rustic Croutons, Shredded Parmesan

Farmers Market Greens

Grape Tomatoes, Shaved Carrots, Balsamic Vinaigrette, Crispy Goat Cheese

Smoked Tomato Bisque

Grilled Cheese Croutons, Basil Oil

Tuscan Kale Salad

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

Crab Cake

Avocado Mousse, Micro Greens

Wild Mushroom Ravioli

Truffle Cream Sauce, Crispy Leeks

Paccheri with Short Rib

Short Rib Ragu, Sheeps Milk Ricotta

**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, Polenta Cake - **\$65.00**

Hidden Fjord Salmon Fillet

Sweet Potato Hash, Braised Kale, Warm Mustard Beurre Blanc - **\$65.00**

Grilled Swordfish Steak

Warm Tomato and Olive Sauce, Broccoli Rabe - **\$65.00**

Roasted French Cut Chicken Breast

Kabocha Squash Puree, Roasted Root Vegetables - **\$65.00**

Chicken Marsala

Shaved Truffled Risotto, Broccolini - **\$65.00**

Red Wine Braised Short Ribs

Cabernet Gravy, Whipped Yukon Gold Potatoes - **\$70.00**

Marinated and Grilled Flat Iron Steak

Rosemary Roasted Fingerling Potatoes, Creamed Spinach - **\$70.00**

Roasted Beef Tenderloin

Truffled Mashed Potatoes, Grilled Asparagus - **\$78.00**

Pan Roasted Cauliflower Steak (V, VEG, GF, DF)

Broccolini, Maple Glazed Heirloom Carrots, Wild Rice - **\$62.00**

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N E W Y O R K

DESSERT

Chocolate Torta (GF)

Luxardo Cherries, Vanilla Gelato

Warm Apple Cobbler

Crumbled Granola, Vanilla Bean Ice Cream

I NY Pumpkin Cheesecake

Cinnamon Spiced Whipped Cream

Southern Style Pecan Tart

Bourbon Sauce, Salted Caramel Gelato

Winter Break in the 'Key(s) Lime Tart'

Passion Fruit Coulis, Vanilla Scented Tuile

'Hot Chocolate' Mousse

Whipped Cream, Mini Marshmallows, Pirouette Cookie

illy Regular and Decaffeinated Coffee Harney & Sons Fine Teas

Offered and Poured Tableside

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