

THE CORNELL CLUB
NEW YORK

Plated Dinner (3 OR 4 COURSE DINNERS)

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 \$8.00 per person surcharge.

APPETIZERS

Wedges of Baby Gem Lettuce and Caesar Dressing

Croutons, Shredded Parmesan

Arugula, Riesling Poached Pear, Point Reyes Blue Cheese Salad

Caramelized Walnuts and Champagne Vinaigrette

Roasted Duck and Autumn Apples Julienne Salad

Frisee and Boston Lettuce, Candied Pecans, Banyuls Vinaigrette

Prawns and Orzo Risotto

Grilled Gulf Prawns, Toasted Orzo, Roasted Winter Squash, Herb Oil

Crab Cake

Avocado Mousse, Micro Greens

Cauliflower Veloute

Truffle Popcorn Dust

Paccheri with Short Rib

Short Rib Ragu, Sheeps Milk Ricotta

MAIN COURSE

Hidden Fjord Salmon Fillet

Sweet Potato Hash, Braised Kale, Warm Mustard Beurre Blanc - **\$72.00**

Pan Seared Black Sea Bass

Parsnip Puree, Pickled Grapes, Braised Endive - **\$75.00**

Pan Roasted Halibut

Saffron Brodo, Fingerling Potatoes - **\$72.00**

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MAIN COURSE CONTINUED

French Cut Stuffed Chicken Breast

Spinach and Goat Cheese, Bercy Sauce - **\$72.00**

Roasted French Cut Chicken Breast

Kabocha Squash Puree, Roasted Root Vegetables - **\$72.00**

Roasted Breast of Long Island Duck

Maple Scented Whipped Potatoes, Cranberry Gastrique - **\$75.00**

Dry Aged New York Sirloin

Steak House Sauce, Stuffed Baked Potato, Creamed Spinach - **\$85.00**

Veal Chop Milanese

Confit Cherry Tomatoes, Stracciatella, over Soft Polenta - **\$80.00**

Red Wine Braised Short Ribs

Cabernet Gravy, Whipped Yukon Gold Potatoes - **\$75.00**

Roasted Rack of Lamb

Tapenade Crusted, Rosemary Roasted Potatoes - **\$85.00**

Pan Seared Filet Mignon

Gratin Potatoes and Pencil Asparagus - **\$85.00**

King Oyster Mushrooms (V, VEG, GF, DF)

Parsnip Puree, Baby Carrots, Hazelnut Gremolata - **\$70.00**

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

Olive Oil Mashed Potatoes, "Creamed" Kale - **\$70.00**

**Please Let Your Planner Know in Advance if a Guest has a Severe Allergy or Dietary Restriction
The Club will accommodate guests who require a vegan or gluten free dessert**

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

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DESSERT

Warm Apple Cobbler

Crumbled Granola, Vanilla Bean Ice Cream

Black Tea Crème Brulee

Spiced Shortbread

Tiramisu Trifle

Mascarpone, Espresso Powder

Chocolate Torta (GF)

Luxardo Cherries, Vanilla Gelato

I ♥ NY Pumpkin Cheesecake

Cinnamon Spiced Whipped Cream

Southern Style Pecan Tart

Bourbon Sauce, Salted Caramel Gelato

'Hot Chocolate' Mousse

Whipped Cream, Mini Marshmallows, Pirouette Cookie

illy Regular and Decaffeinated Coffee Harney & Sons Fine Teas

Offered and Poured Tableside

Optional 4th Plated or Family Style Course:

Hudson Valley Artisanal Cheeses

Chef's Choice of Three Assorted Cheeses, Champagne Grapes and Quince

\$10 per person

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