



# CORNELIUS

## FIRST COURSE

Salad Lyonnaise <b>gf</b> ..... 23 frisée, lardon, truffle vinaigrette, poached egg	Vichyssoise <b>v</b> ..... 13 chilled potato-leek soup, pickled cauliflower, chive
Wall-Dorf Salad <b>vg / gf</b> .....21 Hudson Valley apples, toasted walnuts, roasted grapes, pickled celeriac, red oak, champagne vinaigrette	Beef Tartare <b>gf</b> .....31 tenderloin, shallot, cornichon, fine herbs, local duck yolk, gaufrettes
Petite Greens.....17 baby lettuces, fine herbs, vinaigrette	Oysters Vanderbilt <b>v</b> ..... 37 Long Island oysters, bechamel, raclette, spinach, herbed breadcrumb, fresh horseradish

## SECOND COURSE

Linguine.....47 Passmore Reserve Caviar, citrus	Crab Cake..... 39 roasted carrot soubise, fennel-citrus marmalade
Mushroom Tartlet <b>v</b> ..... 29 whipped chevre, pecan, tomato confit, nutmeg	Prosciutto & Melon..... 35 beef tenderloin, canary melon, Fresno chili, prosciutto de Parma, melon gel, currant jam, shaved asparagus, bordelaise
Scallop Potato <b>gf</b> ..... 43 baked diver scallop, poached new fingerling potato, mousse salmon roe, choron	

## THIRD COURSE

Lamb Tenderloin.....41 lion's mane glacé, red currant jam, foraged mushroom, pistachio, Aleppo pepper	Halibut <b>gf</b> ..... 46 mousseline, pomegranate, citrus
Organic Salmon..... 39 swiss chard, trumpet mushroom, pomegranate, roe, pickled celeriac, sharp sauce	Lobster Strudel..... 55 Newburg sauce, double cream brie, asparagus
Duck Confit <b>gf</b> ..... 39 lentils du puy, confit tomato, aioli, fine herbs	Commodore Burger..... 39 8 oz, 30 day dry aged brisket and short rib patty, foie gras, frisée, champagne vin, truffle aioli, duck fat fries

## DU BOUCHER

FOR 2 OR MORE

Grass Fed Chateaubriand (20 oz) <b>gf</b> .....119 peppercorn cream, king oyster mushroom, gremolata
30 Day Dry-Aged NY Strip (28 oz) <b>gf</b> .....125 bearnaise, rapini
USDA Prime Cote du Beouf (30 oz).....121 bordelaise, white asparagus

### SUPPLEMENT

+Passmore Reserve Caviar - CA.....31
+Poached Farm Egg.....5

## MEATS AND CHEESES

Premium Selection..... 37 seasonal jam, stone fruits, nuts, house bread
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## ACCOMPANIMENTS

Foraged Mushrooms..... 13 fine herbs, beurre fondue
Asparagus..... 13 lemon
Broccoli Rabe..... 13 garlic, lemon

**vg:** vegan / **v:** vegetarian / **gf:** gluten free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items may be cooked to order. Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Please alert your server about any serious allergies.

Executive Chef - Zachary Bondy  
 Chef de Cuisine - Julietta Sebastiani  
 Beverage Director - Denise Prykanowski  
 Founder - Michael Dorf