



## CORNELIUS

### LUNCH PRIX FIXE

#### FIRST COURSE

(add Parkerhouse rolls with cultured butter +7)

##### Salad Lyonnaise **gf**

frisée, lardon, truffle vinaigrette, poached egg

##### Petite Greens

baby lettuces, fine herbs, vinaigrette

##### Wall-Dorf Salad **vg / gf**

Hudson Valley apples, toasted walnuts, roasted grapes, pickled celeriac, red oak, champagne vinaigrette

##### Vichyssoise **v**

chilled potato-leek soup, pickled cauliflower, chive

##### Beef Tartare **gf**

tenderloin, shallot, cornichon, fine herbs, local duck yolk, gaufrettes

#### SECOND COURSE

##### Linguine

house-made pasta, citrus cream  
(add Passmore Caviar +11)

##### Halibut **gf**

mousseline, pomegranate, citrus  
(add supplemental +7)

##### Organic Salmon **v**

swiss chard, trumpet mushroom, pomegranate, roe, pickled celeriac, sharp sauce

##### 1871 Burger

8 oz, 30 day dry aged brisket and short rib patty, frisée, champagne vin, truffle aiol, duck fat fries  
(add bacon +5 / add farm egg +4)

##### Duck Confit **gf**

lentils du puy, confit tomato, aioli, fine herbs, salmon roe, choron

##### 6 oz Filet

peppercorn cream, king oyster mushroom, gremolata  
(add supplemental +6)

#### THIRD COURSE

##### Seasonal Fruit

daily selection, sabayon

##### Citrus Mosaic

Moroccan mandari, mascarpone, creme anglaise  
(add supplemental +4)

##### Berry Tart

Brulee berries, pastry cream, aleppo, smoked olive oil

**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