

1833

KITCHEN & BAR

Cornell Graduation Weekend

Friday, May 26 through Sunday, May 28

\$100 per guest plus tax & gratuity

🏠 Sourced from Local Farms 🌿 Gluten-Free 🌸 Vegetarian

FIRST COURSE CHOOSE ONE

Edamame & Corn Salad *baby gem lettuce, heirloom tomato, red onion, gorgonzola dressing* 🏠🌿

Cold Smoked Steelhead *rice cracker, wakame, Thai chilis, scallion yuzu tamari vinaigrette* 🏠🌿

Beef Carpaccio *carrot, red cabbage, radish, crispy garlic, sesame, black garlic aioli* 🏠

Beet Root & Herb Tabbouleh *arugula, smoked almond, pickled onion, jalapeño* 🏠🌸

Burrata *tapenade, cured tomato, pesto, crostini* 🌸

MAIN COURSE CHOOSE ONE

Strip Steak *chimichurri, umami Yukon potatoes, broccolini, spring onion* 🌿

Halibut *shoyu broth, bok choy, pickled shiitake, edamame, sunchokes* 🌿

Veal Milanese *arugula, capers, pickled onion, shaved parmesan, grilled artichokes* 🏠

Pasta Bolognese *burrata, aged pecorino, sirloin, pork, crispy garlic*

Lobster *tomato saffron risotto, fennel, cured tomato, corn relish* 🏠🌸

Diver Scallop *romesco sauce, tumeric zucchini pickles, maracona almonds, fava beans, lentils* 🏠🌿

Lamb Tenderloin *panzanella, snap peas, artichokes, focaccia, wild ramp pesto* 🏠

DESSERTS CHOOSE ONE

Goat Cheese Panna Cotta *braised fig, red wine reduction, pistachio, orange* 🏠🌿🌸

Strawberry Shortcake *local strawberries, lemon yogurt Chantilly cream, mint garnish* 🏠

Chocolate Almond Bombe *caramel ganache, milk chocolate cremeux, toasted almond, amaretto cream* 🏠🌿🌸

Fruit Crisp *peach and bourbon, vanilla ice cream* 🏠🌿🌸

COCKTAILS

SEASONAL

Warmer Winds 16

mezcal, blanco tequila, orange liqueur,
tumeric, grapefruit, Aleppo chili, salt

Nothing But Flowers 3.0 15

japanese gin, dry rosé, Lillet, St-Germain, hibiscus,
orange flower

Back In The Tall Grass 15

pisco, white wine, umeshu,
matcha, lime, soda

Spring Reset 15

ginger infused vodka, junmai sake, amontillado,
fresh citrus & herbs, tonic

SPUN-UP CLASSICS

William Howard Taft (Roosevelt) 15

dark rum, coffee liqueur, fresh orange, maple, vanilla cream

FLX 75 (French 75) 15

sparkling wine, Seneca Drums Gin, Fee Bros. bitters, lemon

Upstate Old Fashioned 16

McKenzie Rye, Fee. Bros bitters, tart cherry syrup

BEER BOTTLES & CANS*

Moosin' Around Session IPA,* 12oz 8

Brewery Ardennes, Geneva, NY

Mass Riot IPA,* 16oz 13

Prison City Brewing, Auburn, NY

Bräuweisse, Hefeweizen, 500ml 16

Ayinger, Germany

Brown Ale,* 12oz 9

Grist Iron Brewery, Burdett, NY

SPIRIT FREE

*Contains trace amounts of alcohol

COCKTAILS

Abraham's Secret 10

Fever Tree Tonic, Fee Bros. grapefruit bitter*, lime, cucumber

Dragon's Breath 10

dragon fruit, lime, Ithaca Ginger Beer

Brew of Requirement 10

pomegranate, hibiscus syrup, iced tea, fresh mint

DRINKS

Betty Buzz Soda 8

Meyer lemon

Pilot Kombucha 7

assorted flavors

Natalie's Fresh Juice 9

assorted flavors

WINES BY THE GLASS

SPARKLING

Cava, Paul Cheneau, Brut 11 | 42

Spain, NV

Sparkling Rosé, Dr. Frank, "Célèbre" 15 | 55

Keuka Lake, Finger Lakes, 2021

Champagne, JY Perard, "Extravagance" 25 | 90

Champagne, NV

WHITE & ROSÉ

Dry Rosé, Gavoty, "Grand Classique" 13 | 48

Côtes de Provence, France, 2023

Sauvignon Blanc, Sandy Cove 12 | 46

New Zealand, 2022

Pinot Grigio, Cora 11 | 42

Italy, 2022

Hondarrabi Zuri, Antxiola 12 | 46

Getariako Txakolina, Spain, 2022

Dry Riesling, Ravines 12 | 46

Finger Lakes, 2020

Chardonnay, Folk Tree 12 | 46

Lodi, California, 2022

Chardonnay, Joseph Colin, Bourgogne Blanc 19 | 74

Burgundy, 2021

RED

Pinot Noir, Dusoil 12 | 46

Lodi, California, 2022

Pinot Noir, Lucien Muzard, Bourgogne 19 | 74

Burgundy, France, 2022

Nebbiolo, Az. Ag. Luisin, 17 | 65

Langhe, Italy 2019

Garnacha, Bernabeleva "Navaherreros" 13 | 48

Vinos de Madrid, Spain 2022

Red Blend, Hosmer 11 | 42

Finger Lakes, NV

Cabernet Franc, Ravines 16 | 60

Finger Lakes, 2021

Cabernet Sauvignon, Matthew Fritz 12 | 46

North Coast, 2021

Cabernet Sauvignon, Bold Wine Co. 18 | 70

Paso Robles, California, 2021

ORPHAN WINE PROGRAM

bottles and glasses left binless by menu and vintage changes

Orphan Glass 15

rotating selection available until gone

Orphan Bottle 55

one-off bottles left behind by our ever changing wine list,
original pricing is typically between \$70 and \$100