

1833

KITCHEN & BAR

Cornell Graduation Weekend

Friday, May 23 through Sunday, May 25, 2025

\$100 per guest plus tax & gratuity

🏠 Sourced from Local Farms 🌿 Gluten-Free 🌱 Vegetarian

FIRST COURSE CHOOSE ONE

Gem Salad *lardon, snap peas, pea shoots, almond slivers, spring onion, toasted cumin dressing* 🌿

Cucumber & Honeydew Gazpacho *coconut cream, scallion glass, jalapeño ginger relish* 🌿

Smoked Carrots *labneh, dukkah, basil oil, fresh herbs* 🏠 🌿 🌱

Tuna Tartar *dashi foam, grilled avocado, Szechuan infused oil, cucumber, cilantro* 🌿

Beef Carpaccio *truffle vinaigrette, mizuna, pecorino, black garlic aioli, sweet drop peppers, potato chip* 🏠 🌿 🌱

MAIN COURSE CHOOSE ONE

Grilled Tenderloin *truffle butter, demi, pommes purée, broccolini, chive* 🌿

Hudson Valley Steelhead *coconut saffron broth, sticky rice, Nappa cabbage, pine nut, mint, cilantro, chili oil* 🏠 🌿

Veal Milanese *arugula, pickled onion, pepperoncini, crispy caper, charred lemon vinaigrette*

Soy Vermicelli *smoked tofu, scallion, tomato broth, chilis, fresh basil and oregano* 🌿 🌱

Shrimp *chimichurri, polenta, cotija, grilled zucchini, roasted tomato*

Berkshire Pork Chop *rhubarb agrodolce, cippolini, Yukon Gold potatoes, fennel, citrus, mizuna, Cleveland caviar* 🏠 🌿

Pasta Bolognese *house-made linguini, stracciatella cheese, sirloin, pork, tomato*

DESSERTS CHOOSE ONE

Strawberry Shortcake *local strawberries, lemon yogurt Chantilly cream* 🌱

Dubai Chocolate Bombe *pistachio cream, chocolate cake* 🌿 🌱

Blueberry Five Spice Crisp *vanilla ice cream* 🌿 🌱

Goat Cheese Panna Cotta *braised fig, red wine reduction, pistachio, gooseberry* 🏠 🌿 🌱

COCKTAILS

SPUN-UP CLASSICS

Hornet's Nest (Bee's Knees) 15*Tommyrotter gin, lemon, hot honey syrup***William Howard Taft (Roosevelt) 15***dark rum, coffee liqueur, fresh orange, maple, vanilla cream***Upstate Old Fashioned 16***McKenzie Rye, Fee. Bros bitters, tart cherry syrup***5 Hours From Manhattan 16***McKenzie Rye, Method Sweet Vermouth, Fee. Bros molasses bitters***Warmer Winds (Paloma) 16***mezcal, blanco tequila, orange liqueur, tumeric, grapefruit, Aleppo chili, salt***FLX 75 15***Seneca Drums gin, sparkling wine, Fee. Bros molasses bitters, lemon***1833 Negroni 15***Cayuga Gold gin, Method vermouth, Faccio Brutto Aperitivo*

BEER BOTTLES & CANS*

Moosin' Around, Session IPA,* 12oz 8*Brewery Ardennes, Geneva, NY***Harvest Cider, "Un-Sweet"* 12oz 12***Phonograph Cider, LaFayette, NY***Work.Play.Pils., Pilsner* 16oz 12***Prison City Brewing, Auburn, NY***Dark Ascent, Imperial Black Lager* 16oz 13***Aurora Brewing Company, New York***Bräuweisse, Hefeweizen, 500ml 16***Ayinger, Germany***La CHOUFFE, Belgian Blonde, 33cl 10***Brasserie Chouffe, Belgium***Non-Alcoholic, Lite,* 12oz 7***Athletic Brewing, California*

SPIRIT FREE

**Contains trace amounts of alcohol*

COCKTAILS

Edgar Allan Poe's Daughter 10*lime, simple syrup, Ithaca Ginger Beer, cherry, tajin, salt***Abraham's Secret 10***Fever Tree Tonic, Fee Bros. lemon bitters*, lime, cucumber***Brew of Requirement 10***pomegranate juice, hibiscus syrup, iced tea, fresh mint***PG Hugo 10***Giffard elderflower, lime cordial, mint, lemon soda***Betty Buzz Soda 8***Meyer lemon***Kombucha 7***assorted flavors*

WINES BY THE GLASS

SPARKLING

Spumante, Peperino, 11 | 42*Italy, NV***Sparkling Rosé, "Célèbre," Dr Frank 15 | 55***Finger Lakes, NV*

WHITE & ROSÉ

Dry Rosé, Hosmer 12 | 46*Finger Lakes, 2023***Grüner Veltliner, Apollo's Praise 14 | 52***Finger Lakes, 2023***Sauvignon Blanc, Sandy Cove 11 | 42***New Zealand, 2023***Pinot Grigio, Cora 11 | 42***Italy, 2022***Dry Riesling, Ravines 12 | 46***Finger Lakes, 2020***Chardonnay, La Crema 12 | 46***Monterey, California, 2022***Chardonnay, O. Morin, Chitry, "Constance" 17 | 64***Burgundy, 2023*

RED

Pinot Noir, Dusoil 12 | 46*Lodi, California, 2022***Pinot Noir, Gothic "Nevermore" 19 | 74***Oregon, 2021***Red Blend, J-L Chave Selections, "Mon Coeur" 17 | 64***Côtes-du-Rhône, France 2022***Cabernet Franc, Boundary Breaks 13 | 48***Finger Lakes, 2023***Cabernet Sauvignon, Poppy 12 | 46***Paso Robles, California 2021***Cabernet Sauvignon, St. Francis 17 | 68***Sonoma, California, 2022*

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*