

1833

KITCHEN & BAR

Cornell Graduation Weekend

Friday, May 21 through Sunday, May 24, 2026

\$115 per guest plus tax & gratuity

🏠 Sourced from Local Farms 🌿 Gluten-Free ✨ Vegan

FIRST COURSE CHOOSE ONE

Pancetta & Truffle Salad *crispy pancetta, truffle vinaigrette, croutons, frisée, roasted mushrooms*

GLUTEN-FREE & VEGAN UPON REQUEST

Beef Carpaccio *horseradish cream, caperberries, pickled onion, crispy garlic, baguette*

GLUTEN-FREE UPON REQUEST

Tuna Tartare *mango vinaigrette, fresh mango, cucumber, chili crisp, crispy rice paper, wasabi micro greens* 🌿

Watermelon Tomato Gazpacho *basil, smoked almonds, balsamic reserve* ✨

Labneh *tapenade, toasted walnuts, mint, olive oil, flatbread* 🏠 GLUTEN-FREE UPON REQUEST

MAIN COURSE CHOOSE ONE

Tenderloin *truffle butter, demi glace, broccolini, carrots, pommes purée, chive* 🌿

Kentucky Fried Cauliflower *crispy cauliflower, smoked jus, pommes purée, broccolini, carrots, chives*

Veal Milanese *arugula, pickled onion, sweet drop peppers, crispy caper, charred lemon vinaigrette*

Pasta Bolognese *pappardelle, ricotta, sirloin, pork, tomato* GLUTEN-FREE UPON REQUEST

Scallops *white gazpacho, muscat grapes, new potatoes, celery root, almonds*

Berkshire Pork Chop *smoked eggplant, polenta, cippolini onion, cherry agrodolce* 🌿

Searred Halibut *white beans, grilled artichokes, braised fennel, capers, ramp pesto* 🏠 🌿

DESSERTS CHOOSE ONE

Peach Bourbon Crisp 🌿 VEGAN UPON REQUEST

Strawberry Shortcake

Chocolate Hazelnut Bombe 🌿

Goat Cheese Cheesecake *cherry and port compote* 🏠 🌿

COCKTAILS

SPUN-UP CLASSICS

Hornet's Nest (Bee's Knees) 15

Neversink gin, lemon, hot honey syrup

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*

1833 Negroni 15

*Seneca Drums gin, Method sweet vermouth,
Faccio Brutto aperitivo*

BEER BOTTLES & CANS*

Bräuweisse, Hefeweizen, 330 ml 12

Ayinger, Germany

Mass Riot IPA,* 16oz 13

Prison City Brewing, Auburn, NY

3 Philosophers Belgian dark ale,* 12oz 12

Ommegang, Cooperstown, NY

Apricot Wheat 12oz 10

Ithaca Beer Co, Ithaca NY

Moosin' Around IPA 16oz 12

Brewery Ardennes, Geneva, NY

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. grapefruit 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 17 | 55

Finger Lakes, NV

WHITE & ROSÉ

Sauvignon Blanc, Sandy Cove 12 | 42

New Zealand, 2023

Pinot Grigio, Cora 11 | 42

Italy, 2022

Pinot Noir Rosé, Red Tail Ridge 14 | 50

Finger Lakes, 2024

Dry Rosé, Hosmer 11 | 46

Finger Lakes, 2020

Dry Riesling, Red Tail Ridge 15 | 50

Finger Lakes, 2024

Dry Riesling, Classique, Forge Cellars 15 | 50

Finger Lakes, 2023

Gruener Veltliner, Ryan William 12 | 46

Finger Lakes, 2020

Chardonnay, Reserve, Bright Leaf 15 | 50

Finger Lakes, 2023

Chardonnay, Folk Tree 12 | 46

Lodi, California, 2022

RED

Pinot Noir, Dusoil 12 | 46

Lodi, California, 2022

Gamay Noir, Sheldrake Point 13 | 46

Finger Lakes, 2024

Red Blend, J-L Chave Selections, "Mon Coeur" 18 | 64

Côtes-du-Rhône, France 2022

Cabernet Franc, Boundary Breaks 14 | 48

Finger Lakes, 2023

Cabernet Sauvignon, Poppy 14 | 46

Paso Robles, California 2021

Cabernet Sauvignon, St. Francis 18 | 68

Sonoma, California, 2022