

1833

KITCHEN & BAR

Cornell Graduation Weekend

Thursday, 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* 🌿

Seared 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 Kombucha 7
Meyer lemon 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