



Cornell Hotel Society
New York City Chapter

**Cornell Hotel Society of New York City
Big Apple Update, October 17th, 2014, New York Marriott Marquis**

*New York City Inspired Menu
Executive Chef Fabian Ludwig and Pastry Chef Steve Evetts*

LOCAL FARMS

*Maple Roasted Butternut Squash, Beet Greens, Sorrel, Sherry Vinaigrette, Spiced Fried Quinoa
Kale, Red Endive, Frisée, Blood Orange, Pickled Red Onion, Bleu Cheese, Candied Pecans, Citrus Vinaigrette
Orecchiette Pasta Salad, Crisp Bacon, Chopped Eggs, Tomato, Peas, Parmesan
Braised Beet Salad, Fresh Cheese, Toasted Pistachios, Vinaigrette Marinated Olives and Garlic Oil*

MEDITERRANEAN

TAPAS STYLE

*Fried Artichokes, Harissa Caper Aioli
Catalonian Tortilla*

WARM SELECTIONS

*Classic Three Cheese Tortellini in Brodo Tomato Fennel Broth
Farmers Rigatoni - Italian Sausage, Broccoli Rabe, White Bean, Light Stew
Atlantic Seafood Paella- Black Mussels, Clams, Shrimp, Chicken, Scallop Saffron Rice*

ASIA-PACIFIC

Kimchi and Snow Pea Salad, Minted Herbs

WARM SELECTIONS

*Steamer Baskets filled with Assorted Asian Dumplings
Chicken Lemongrass, Pork Potsticker, Vegetable Shumai, Sriracha Aioli, Duck Sauce, Ponzu Sauce
"Banh Mi" Steamed Lotus Bun Sandwich Station
Ginger Barbeque Pork Belly*

SWEET AND THEN SOME

Desserts by Steve

