

T H E  
C O R  
N E R

## SEPTEMBER

HOTEL TIVOLI  
53 BROADWAY  
TIVOLI, NY 12583

### OYSTERS

HARISSA COCKTAIL, MP  
MIGNONETTE

### SALAD

GEM LETTUCE FATTOUSH, TOMATO, 17 LACINATO KALE, RADICCHIO, MPO 17  
RED ONION, CUCUMBER, FETA,  
POMEGRANATE VINAIGRETTE,  
ZA'ATAR APPLES, HAZELNUTS, MANCHEGO,  
APPLE CIDER-SHALLOT VINAIGRETTE

### APPETIZERS

TEMPURA FRIED SHRIMP, 19 STEAMED P.E.I MUSSELS, HERB 19  
BROCCOLINI, ARTICHOKE, SQUASH,  
PRESERVED LEMON AIOLI BUTTER, GARLIC, WHITE WINE, SEA  
SALT

HUMMUS, PICKLED AND FRESH 21  
VEGETABLES, FALAFEL, PITA

### PASTA

FRESH SPAGHETTI PUTTANESCA, 25 POTATO AND CRÈME FRAÎCHE 26  
TOMATO, OLIVE, CAPER, ANCHOVY,  
CHILI, HERB GREMOLATA RAVIOLI, PINE NUT, GARLIC,  
ROSEMARY

### ENTREE

NW FARM NY STRIP STEAK, GREEN 38 LATE SUMMER VEGETABLE TAGINE, 28  
PEPPERCORN AU POIVRE, FRESH  
GREENS, CRISPY YUKON POTATOES RED CHARMOULA, PRESERVED LEMON,  
MOROCCAN OLIVE

NORTHWIND FARM BURGER, 23 CHICKEN TAGINE, PRESERVED 30  
CARAMELIZED ONION, SMOKED  
PAPRIKA AIOLI, LETTUCE, TOMATO,  
CHEDDAR LEMON, RAS EL HANOUT, COUS COUS

GRILLED BRANZINO, BROCCOLINI, 34 FREGOLA WITH MANILLA CLAMS, 26  
CAULIFLOWER, CAPER BERRY,  
FENNEL, ROMESCO SAUCE CHILI, GARLIC, WHITE WINE,  
HERBS

### SIDES

CRISPY YUKON POTATOES, ROASTED 12 CHARRED BROCCOLINI, CALABRIAN 14  
GARLIC AIOLI, SCALLION CHILI, GARLIC, TOASTED BREAD  
CRUMB, RICOTTA SALATA

ZA'ATAR FRIES, SAFFRON AIOLI 10

