



MODERN AMERICAN DINNER

STARTERS

CAULIFLOWER AND ONION BISQUE (GF, V)
with Thyme, Cauliflower Purée, Cauliflower Chips, and Pickled Onion



FRENCH ONION SOUP
with Comté Cheese and Brioche Crouton



HOUSE RICOTTA CREAM
with Bayonne Ham, Tomatoes, Spring Vegetables, Brioche, and Nasturtium



RED SNAPPER CRUDO (GF)
with Asian Pear, Radish, Kumquat, and Oraganic Sweet Lime



CRAB AND POTATO FRITTER
with Aged Parmesan, Celeriac Emulsion, Caviar, and Chives



ROASTED GARLIC AND WHITE BEAN DIP (V+)
with Sweet and Spicy Pepper Relish, Lemon Zest, Parsley, and Pita Chips



LITTLE GEM CAESAR SALAD
with White Anchovies, Croutons, and Aged Parmesan



MOHONK HOUSE SALAD (GF, V+)
with Local Artisan Lettuce, Tomatoes, Cucumbers, Carrots & Grilled Asparagus

HOUSE-MADE DRESSINGS (GF)
Sherry Shallot (V+), Fat-Free Italian (V+), Ranch (V) , Creamy Balsamic (V)

Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN





MODERN AMERICAN DINNER

ENTREES

GRILLED RIB EYE OF BEEF (GF)

with Yukon Gold Potato, Arugula, Red Onion, and Sun-Dried Tomato Butter



ROASTED MONKFISH (GF)

with Parsnip Purée, Grilled Kale, Kohlrabi, White Bean, and Bouillabaisse Emulsion



CURRY LENTILS (V+)

with Tomato, Potato, Squash, Spinach, Cilantro, and Flatbread



SWEET PRAWN RAVIOLI

with Fennel, Fiddlehead Fern, Ramps, and Grilled Lemon Cream Sauce



CHICKEN FRICASSEE

with Mashed Potatoes, Spinach, Mushrooms, and Natural Jus



GEMELLI BOLOGNESE

Classic Sauce with Pork, Beef, Veal and Red Pepper Flakes, served with Shaved Parmesan



CREAMY POLENTA (GF, V)

with Mushrooms, Broccollette, Chili, Ricotta Salata, and Vegetable Chips



GLAZED BEEF CHEEK (GF)

with Garlic Potato Purée, Spring Onion, Tomatoes, Horseradish, and Natural Jus



No additional gratuities are expected. Menus are subject to change based on seasonality and availability. We cannot guarantee the absence of cross-contamination. Please let your server know if you have any food allergies.

C





DESSERTS & SIGNATURE NIGHTCAPS

DESSERTS

MOHONK CRUNCH CAKE

with Vanilla Sponge, Toffee, Pecans, Chocolate Ganache, Salted Caramel, and Orange Peel



Château La Tour Blanche, Sauternes, FR, 2018 \$15

MERINGUE (GF)

with Berry Compote, Raspberry-Hibiscus Consommé and Blood Orange Ice Cream



Ben Ryè, Passito Di Pantelleria \$20

GIANDUJA MOUSSE (GF)

with Chocolate Flourless Cake, Candied Hazelnuts and Caramelia Whipping Ganache



Dashe Late Harvest Zinfandel \$15

CARROT CAKE (GF, V+)

with Cream Cheese Frosting and Carrot Ribbons



Fattoria Selvapiana Vin Santo Del Chianti Ruffion \$15

COMPOSED CHEESE PLATE (V)

with Local Cheese, Seasonal Jam, Candied Walnuts, and Harvest Grain Bread



Warre's Late Bottled Vintage Port \$17

SELECTION OF HOUSE-MADE ICE CREAM & SORBETS



Desserts may contain gelatin.

SIGNATURE NIGHTCAPS

THE FOREST CAP

\$20

Tia Maria Coffee Liqueur, Frangelico, Cherry Morlacco, Chocolate Whip



CRÈME DE LA CRÈME

\$16

White Chocolate Liqueur, Cachaca, Fall Spiced Syrup



MOHONK BONFIRE

\$18

Old Grandad Bourbon, Marshmallow Syrup, Chocolate Mole Bitters



Single Espresso \$6 | Double Espresso \$10

Macchiato \$10 | Cappuccino \$10

Café Latte \$10 | Café Mocha \$10

No additional gratuities are expected.

We cannot guarantee the absence of cross-contamination. Please let your server know if you have any food allergies.

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

