



MODERN AMERICAN DINNER

STARTERS

RED LENTIL AND PUMPKIN SOUP (GF, V+)
with Coconut, Lime, and Cilantro



FRENCH ONION SOUP
with Comté Cheese and Brioche Crouton



POTATO BRANDADE (GF)
with Mussels, Caviar, Champagne Beurre Blanc, and Citrus Oil



ROASTED RED BEETS (GF, V)
with Apples, Goat Cheese, Walnuts, Endive, and Honey Lemon Dressing



CHICKEN LIVER PARFAIT
with Allspice Gelee, Habanero Onion Jam, and Grilled Country Bread



GREEK STYLE HUMMUS (V+)
with Cucumber, Olives, Red Onion and Pita Bread



ORGANIC SUPERGREENS (GF, V+)
with Shaved Asparagus, Honeydew, Avocado, Pistachio, and Chlorophyll Vinaigrette



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





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ENTREES

GRILLED PRIME NY STRIP STEAK (GF)

with Chili-Herb Mashed Potato, Roasted Carrots, and Bordelaise Sauce



PAN SEARED BLACK SEA BASS (GF)

with Sweet Potato, Grapes, Cucumber, Grape Jus, and Autumn Greens



GEMELI BOLOGNESE

Classic Sauce with Pork, Beef, and Veal, served with Shaved Grana Padano Cheese



WILD MUSHROOM RISOTTO (GF, V)

with Carnaroli Rice, Mushroom Espuma, Crisp Herbs, and Grana Padano Cheese



HERB ROASTED CHICKEN BREAST (GF)

with Root Vegetables, Potatoes, Leeks, and Truffle Jus



SPICE ROASTED CAULIFLOWER (GF, V+)

with Raisins, Grapes, Pine Nuts, Capers, and Coconut-Lemongrass Sauce



FRESH HOUSE BUCATINI PASTA (V)

with Zucchini, Tomatoes, Capers, Olives, Carrots, and Garlic Tomato Sauce



PANKO CRUSTED PORK LOIN

with Parsnip, Celery, Radishes, Cipollini Onion, and Orange Pork 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.





DESSERTS & SIGNATURE NIGHTCAPS

DESSERTS

MOHONK CRUNCH CAKE

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



Chateau Doisy Verdines, Sauternes \$15

MONT BLANC

with Chestnut Puree, Crispy Meringue, Chantilly Cream and Mandarin



Ben Ryè, Passito Di Pantelleria \$20

BROWN SUGAR CHEESECAKE

with White Chocolate Whipping Ganache, Espresso Sabayon and Gingerbread Crumble



Dashe Late Harvest Zinfandel \$15

STICKY TOFFEE PUDDING (V+)

with Date Cake, Toffee Sauce, Orange and Vanilla Gelato



Quady Black Muscat \$15

COMPOSED CHEESE PLATE (V)

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



Dow's Fine Ruby Port \$15

SELECTION OF HOUSE-MADE ICE CREAM & SORBETS



Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

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 Granddad Bourbon, Marshmallow Syrup, Chocolate Mole Bitters



Single Espresso \$6 | **Double Espresso** \$10

Macchiato \$10 | **Cappuccino** \$10

Café Latte \$10 | **Café Mocha** \$10

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