



MODERN AMERICAN DINNER

STARTERS

ROASTED RED PEPPER AND TOMATO BISQUE (GF, V)
with Whipped Burrata Cheese, Basil Pesto, and Balsamic



FRENCH ONION SOUP
with Comté Cheese and Brioche Crouton



CURED SPANISH MACKEREL (GF)
with Tomatoes, Olives, Basil, Garlic, and Cold Press Olive Oil



MARINATED LEEKS (GF, V+)
with Fennel, Scallion, Garlic Chips, and Roasted Carrot Purée

CRISPY LOCAL EGG
with Bacon-Potato Cream, Fresh Truffles, Asparagus, and Tender Herbs






PRIME BEEF CARPACCIO (GF)
with Avocado, Fried Capers, Onion Relish, Frisée, and Aged Parmesan



ORGANIC BIBB LETTUCE (GF, V)
with Tomato, Crispy Shallots, Blue Cheese Crumble, and Blue Cheese Dressing



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

ROASTED TENDERLOIN OF BEEF (GF)

with Local Polenta, Portobello Mushroom, Caramelized Onion, Kale, and Sherry-Port Sauce



SEARED ORA KING SALMON FILET (GF)

with English Pea Purée, Radish, Zucchini, and Green Apple Emulsion



THREE CHEESE TORTELLONI (V)

with Morel Mushrooms, Crushed Okinawan Potato, Brown Butter, Chives, Black Truffles, and Parmesan



GEMELLI BOLOGNESE

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



SEAFOOD CARBONARA (V)

with Fettuccine Pasta, Guanciale, Shrimp, Mussels, Lobster, Creamy Egg Sauce, and Parmesan



SEARED LOCAL CHICKEN BREAST (GF)

with Whipped Yukon Gold Potato, Creamed Vegetables, Crisp Herbs, and Chicken Jus



BONE-IN PORK RIBEYE CHOP (GF)

with Pine Nut and Chickpea Butter, Pearl Onion, Watercress, Arugula, Gooseberry, and Pork Gastrique



MEATLESS QUINOA MEATBALLS (GF, V+)

with Bok Choy, Cauliflower, Cashews, Cilantro, and Coconut-Green Curry Broth



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.

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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

CHEESECAKE

with White Chocolate Whipping Ganache, Mango Gel, Hibiscus Jelly, and Tropical Fruit Compote



Ben Ryè, Passito Di Pantelleria \$20

STRAWBERRIES AND CREAM TORTE

with Mascarpone Mousse, Vanilla Cake, Strawberries, Crispy Meringue, and Sicilian Pistachio Crumble



Dashe Late Harvest Zinfandel \$15

CHOCOLATE LAVA CAKE (GF, V+)

with Liquid Chocolate Center, Raspberry Compote, Cocoa Nibs, Freeze Dried Bananas, and Oat Milk Vanilla Gelato



Quady Black Muscat \$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

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Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

