



MODERN AMERICAN DINNER

STARTERS

WHITE BEAN VELOUTÉ (GF, V)
with Onions, Scallions, and Red Peppers

FRENCH ONION SOUP
with Comté Cheese and Brioche Crouton

WARM DIVER SCALLOPS (GF)
with Leek Cream, Caviar, and Roasted Vegetable Vinaigrette

POACHED LOCAL FARM EGG (GF)
with Potato Mousseline, Mushrooms, Pancetta, and Chives

ROASTED CARROT HUMMUS (V+)
with Dates, Roasted Carrots, Crosnes, and Pita Bread
(GF Upon Request)

ARUGULA AND FENNEL SALAD (GF, V)
with Butternut Squash, Pepitas, Walnuts, Feta Cheese, and Honey-Citrus 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)

*No additional gratuities are expected. We cannot guarantee the absence of cross-contamination.
Please let your server know if you have any food allergies.*

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ENTREES

GRILLED PRIME NY STRIP STEAK (GF)

with Chili Mashed Potato, Roasted Carrots, and Bordelaise Sauce

STEAMED ALASKAN HALIBUT (GF)

with Green Cauliflower Cream, Kohlrabi, Mussels, and Crisp Greens

CAVATELLI BOLOGNESE

Classic Sauce made with Pork, Beef, and Veal, served with Shaved Grana Padano Cheese
(GF Upon Request)

MULTIGRAIN RISOTTO (V)

with Spinach, Butternut Squash, Pumpkin Seeds, and Local Goat Cheese

FRESH TAGLIATELLI PASTA (V+)

with Zucchini, Tomatoes, Capers, Olives, Carrots, and Garlic Tomato Sauce
(GF Upon Request)

GLAZED LOCAL CHICKEN BREAST (GF)

with Confit Potato, Leeks, Mustard Greens, Herb Purée, and Truffle Jus

SEARED LOIN OF LAMB (GF)

with Salsify Purée, Rutabaga, Cippollini Onion, Asparagus, and Caper Lamb Jus

GF = GLUTEN FREE

| V = VEGETARIAN

| V+ = VEGAN

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