



MODERN AMERICAN DINNER

STARTERS

COCONUT-CURRY CAULIFLOWER SOUP (GF, V+)
with Poached Apples, Cilantro, Pickled Red Onions, and Raisins

FRENCH ONION SOUP
with Comté Cheese & Brioche Crouton

CRAB AND BLACK RICE RISOTTO (GF)
with Salmon Roe, Seaweed, and Chives

ROASTED BEET SALAD (GF, V)
with Poached Pear, House Ricotta, Romaine, and Pickled Mustard Dressing

POTATO CROQUETTE (V)
with Caramelized Onions, Potato Cream, Truffles, and Baby Greens

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)

*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

ROASTED TENDERLOIN OF BEEF (GF)

with Crispy Polenta, Bok Choy, King Oyster Mushrooms, and Bordelaise Sauce

SLOW COOKED ORA KING SALMON

with Fennel, Kale, Pumpkin, Couscous, and Seafood Nage

(GF Upon Request)

SWEET POTATO RAVIOLI (V)

with Kale, Pistou, Tomatoes, and Burrata Cheese

RED WINE BRAISED OCTOPUS

with Tofie Pasta, Pork Belly, Rapini, and Herb-Garlic Baguette

(GF Upon Request)

PAN ROASTED CHICKEN BREAST (GF)

with Truffle Potato Purée, Broccoli di Ciccio, Spinach, and Chicken Jus

SEARED MILLBROOK VENISON TENDERLOIN (GF)

with Carrot Purée, Pear, Red Cabbage, and Juniper Berry Sauce

MEATLESS QUINOA MEATBALLS (V)

with Organic Cauliflower, Cilantro, Lime, Naan, and Coconut-Green Curry Broth

(V+ or GF Upon Request)

GF = GLUTEN FREE

| V = VEGETARIAN

| V+ = VEGAN

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