



# 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 Organic 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





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## ENTREES

### GRILLED PRIME 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



### DUET OF CHICKEN (GF)

with Chicken Breast, Chicken Mousseline, Buttered Vegetables, and Mustard Sauce



### 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.*

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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*

### 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**

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Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

