

# ROOM SERVICE DINNER

*Served from 6 p.m. until 9:30 p.m.*

## STARTERS

**COCONUT TOMATO BISQUE** (GF, V+) \$16  
with Heirloom Tomato Chutney, Micro Basil, and Pickled Shallots

**FRENCH ONION SOUP** \$16  
with Comté Cheese & Brioche Crouton

**BLACK RICE PORRIDGE** (GF) \$18  
with Meyer Lemon, Fennel, Crab, and Seafood Cream Sauce

**ROASTED RED BEET** (GF, V+) \$18  
with Green Apple Tartare, Beet Gel, Pickled Mustard Seeds, and Beet Greens

**SALMON MI-CUIT** (GF) \$20  
with Yogurt Cream, Salmon Roe and Caviar, and Tangerine Lace

**ORGANIC SUPERGREENS** (GF, V+) \$16  
with Shaved Asparagus, Honeydew, Avocado, Pistachio, and Chlorophyll Vinaigrette

**MOHONK HOUSE SALAD** (GF, V+) \$16  
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)

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

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## ENTREES

**GRILLED PRIME RIB EYE OF BEEF (GF) \$48**

with Fondant Potato, Red Wine Braised Onions, Carrot, Kale, and Perigeaux Sauce

**SEARED ALASKAN HALIBUT (GF) \$36**

with Green Peas, Asparagus, Zucchini, Wild Sea Beans, and Riesling Sauce

**RICOTTA AND HERB MEZZELUNE (V) \$32**

with Fennel, Artichoke, Morel Mushrooms, and Fresh Truffles

**HOUSE GEMELLI BOLOGNESE \$32**

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

**ROASTED CHICKEN BREAST \$34**

with Pearl Barley, Potato, Turnips, Rapini, and Truffle Chicken Jus  
*(GF Upon Request)*

**FIRE ROASTED VEGETABLES (GF, V) \$30**

with Millet, Parsnip, Carrots, Onions, Turnips, and Vegetable Emulsion

**JOYCE FARMS ROASTED PORK LOIN (GF) \$44**

with Purple Potato Purée, Caramelized Cipollini Onions, Shaved Broccoli, and Apple-Bacon Sauce

**MEATLESS QUINOA MEATBALLS (V) \$32**

with Organic Cauliflower, Cilantro, Lime, Naan, and Coconut-Green Curry Broth  
*(V+ or GF Upon Request)*

*No additional gratuities are expected.*

*We cannot guarantee the absence of cross-contamination.*

*Please let your server know if you have any food allergies.*

# ROOM SERVICE DESSERT

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## **MOHONK CRUNCH CAKE**

**\$14**

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

## **"NO BAKE" CHEESECAKE**

**\$14**

with Raspberry Foam, Dehydrated Meringue, Brown Butter Powder & Mixed Berry Sorbet

## **TEXTURES OF CHOCOLATE**

**\$14**

with Dark & Cocoa Nib Mousse, Chocolate Cake, Panna Cotta & Salted Caramel

## **STRAWBERRIES & RHUBARB**

**\$14**

with Rhubarb & Greek Yogurt Mousse, Strawberries, Sicilian Pistachio & Poached Rhubarb

## **COMPOSED CHEESE PLATE**

**\$14**

with Local Cheese, Seasonal Jam, Local Honey Comb & Fig Bread

## **SELECTION OF HOUSE-MADE ICE CREAMS & SORBETS**

**\$8**

*(GF Upon Request)*

GF AND V+ DESSERTS AVAILABLE ON REQUEST

# DRINKS

## **COFFEE, TEA, SOFT DRINKS, & JUICES**

**\$6**

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