

# ROOM SERVICE DINNER

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

## STARTERS

**CHILLED WHITE ASPARAGUS SOUP** (GF, V) \$16  
with Asparagus, Cured Egg Yolk, and Truffle Aioli

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

**JAMBON DE BAYONNE** (GF) \$20  
with Confit Yukon Gold Potato, Pickled Onions, Warm Mustard Emulsion, and Grated Parmesan

**RED SNAPPER CRUDO** (GF) \$20  
with Radishes, Cucumber, Green Onion, and Charred Citrus Dressing

**AVOCADO MOUSSE** (V+) \$18  
with Heirloom Tomato, Onions, Baguette Chips, and Basil  
*(GF Upon Request)*

**CHICORY SALAD** (GF, V) \$16  
with Shaved Melons, Apples, Fennel, and Honey Dijon Dressing

**MOHONK HOUSE SALAD** (GF, V+) \$16  
Local Artisan Lettuce, Tomatoes, Cucumbers, Carrots & 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 GRASS FED BEEF COULOTTE** (GF) \$46  
with Squash Purée, Broccolini, Creamed Fava Beans, and Bordelaise Sauce

**PAN SEARED GOLDEN BASS** (GF) \$34  
with Parsnips, Confit Carrots, Onion Marmalade, and Seafood Emulsion

**HOUSE GEMELLI BOLOGNESE** \$32  
Classic Sauce Made with Pork, Beef & Veal, Served with Shaved Grana Padano Cheese  
*(GF Upon Request)*

**SPICE ROASTED CAULIFLOWER** (GF, V+) \$30  
with Raisins, Grapes, Pine Nuts, Capers, and Lemongrass-Coconut Sauce

**SWEET PEA RISOTTO** (GF, V) \$30  
with Goat Cheese Mousse, Tomato Chips, Soft Poached Egg and Pickled Red Onion

**SAFFRON POACHED CHICKEN BREAST** (GF) \$32  
with Creamed Potato, Petite Vegetables, Pearl Onions, and Chicken Jus

**VEGETARIAN RIGATONI PASTA** (V) \$30  
with Summer Squash, Asparagus, Kale, Parmesan & Black Summer Truffle

**SEARED DUCK BREAST** (GF) \$36  
with Glazed Beets, Baby Turnips, Charred Sweet Potato, and Orange-Duck Jus

*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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