

# ROOM SERVICE DINNER

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

## STARTERS

**WHITE BEAN VELOUTÉ** (GF, V) \$16  
with Onions, Scallions, and Red Peppers

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

**WARM DIVER SCALLOPS** (GF) \$20  
with Leek Cream, Caviar, and Roasted Vegetable Vinaigrette

**POACHED LOCAL FARM EGG** (GF) \$18  
with Potato Mousseline, Mushrooms, Pancetta, and Chives

**ROASTED CARROT HUMMUS** (V+) \$18  
with Dates, Roasted Carrots, Crosnes, and Pita Bread  
*(GF Upon Request)*

**ARUGULA AND FENNEL SALAD** (GF, V) \$16  
with Butternut Squash, Pepitas, Walnuts, Feta Cheese, and Honey-Citrus 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 NY STRIP STEAK** (GF) \$48  
with Chili Mashed Potato, Roasted Carrots, and Bordelaise Sauce

**STEAMED ALASKAN HALIBUT** (GF) \$36  
with Green Cauliflower Cream, Kohlrabi, Mussels, and Crisp Greens

**CAVATELLI BOLOGNESE** \$32  
Classic Sauce made with Pork, Beef, and Veal, served with Shaved Grana Padano Cheese  
*(GF Upon Request)*

**MULTIGRAIN RISOTTO** (V) \$30  
with Spinach, Butternut Squash, Pumpkin Seeds, and Local Goat Cheese

**FRESH TAGLIATELLI PASTA** (V+) \$30  
with Zucchini, Tomatoes, Capers, Olives, Carrots, and Garlic Tomato Sauce  
*(GF Upon Request)*

**GLAZED LOCAL CHICKEN BREAST** (GF) \$34  
with Confit Potato, Leeks, Mustard Greens, Herb Purée, and Truffle Jus

**SEARED LOIN OF LAMB** (GF) \$48  
with Salsify Puree, Rutabaga, Cippollini Onion, Asparagus, and Caper Lamb 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.*

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## MOHONK CRUNCH CAKE

**\$14**

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

## NY SYLE CHEESECAKE

**\$14**

with Spiced Sabayon, Apple Butter, & Cinnamon Meringue

## CHOCOLATE CREMEUX

**\$14**

with Dark Chocolate Cake, Candied Cocoa Nibs, Sabayon, & Salted Caramel

## CITRUS BUDINO

**\$14**

with Yuzu Passion Fruit Cremeux, Orange Marmalade, White Chocolate Mousse, & Meringue

## 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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