

ROOM SERVICE DINNER

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

STARTERS

COCONUT-CURRY CAULIFLOWER SOUP (GF, V+) \$16
with Poached Apples, Cilantro, Pickled Red Onions, and Raisins

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

CRAB AND BLACK RICE RISOTTO (GF) \$20
with Salmon Roe, Seaweed, and Chives

ROASTED BEET SALAD (GF, V) \$18
with Poached Pear, House Ricotta, Romaine, and Pickled Mustard Dressing

POTATO CROQUETTE (V) \$18
with Caramelized Onions, Potato Cream, Truffles, and Baby Greens

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

ROASTED TENDERLOIN OF BEEF (GF) \$48

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

SLOW COOKED ORA KING SALMON \$36

with Fennel, Kale, Pumpkin, Couscous, and Seafood Nage
(GF Upon Request)

SWEET POTATO RAVIOLI (V) \$32

with Kale, Pistou, Tomatoes, and Burrata Cheese

RED WINE BRAISED OCTOPUS \$34

with Tofie Pasta, Pork Belly, Rapini, and Herb-Garlic Baguette
(GF Upon Request)

PAN ROASTED CHICKEN BREAST \$34

with Truffle Potato Purée, Broccoli di Ciccio, Spinach, and Chicken Jus
(GF Upon Request)

SEARED MILLBROOK VENISON TENDERLOIN (GF) \$46

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

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

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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