

# ROOM SERVICE DINNER

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

## STARTERS

**BUTTERNUT SQUASH BISQUE** (GF, V) \$16  
with Red Onion, Pumpkin Seed Pesto, Crispy Carrots, and Sage

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

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

**CITRUS CURED SALMON** (GF) \$20  
with Onion Soubise, Salmon Roe, Pickled Vegetables, and Dill Oil

**CREAMY AVOCADO MOUSSE** (V+) \$18  
with Tomatillos, Cilantro, Pons Oil, and Pita Chips  
*(GF Upon Request)*

**WINTER CHICORY SALAD** (GF, V) \$16  
with Honeycrisp Apples, Candied Pecans, Blue Cheese, and Lemon-Herb Vinaigrette  
*(V+ Upon Request)*

**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 PRIME RIBEYE OF BEEF** (GF) \$46

with Potato Croquette, Parsnip Purée, Asparagus, Punarella, Red Wine Demi-Glace

**PAN SEARED RED GROUPER** (GF) \$34

with Celery Root Purée, Tomato Jam, Broccolini, and Champagne Beurre Blanc

**HANDMADE PASTA** \$32

with Duck Ragu, Root Vegetables, Ricotta Cheese, and Shaved Winter Truffle

**SPICE ROASTED CAULIFLOWER** (GF, V+) \$30

with Raisins, Grapes, Pine Nuts, Capers, and Coconut-Lemongrass Sauce

**PAN BRAISED CHICKEN BREAST** (GF) \$32

with Kabocha Purée, Savory Cabbage, Turnips, and Chicken Jus

**RICOTTA AND HERB MALFATTI** (V) \$30

with Winter Squash, Spinach, Chestnut, Basil Pesto, and Parsnip Velouté

**SEARED VEAL LOIN** (GF) \$36

with Brussels Sprouts, Red Bliss Potatoes, Maitake Mushrooms, and Tarragon Cream Sauce

*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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