

CHEF'S TABLE

Friday, March 31 2023

AMUSE BOUCHE

SMOKED CALIFORNIA STURGEON CAVIAR

Cauliflower | Scallop | Apples | Lemon Oil

Brut Champagne, Sadi Malot, Reims Triangle, FR, NV

BLACK CONICA MOREL MUSHROOMS

Asparagus | Caraway | Black Garlic | Serrano Ham Jus

Red Blend, Portlandia, Columbia Valley, WA, 2019

BAKED CELERIAC RISOTTO

Toasted Spices | Egg Yolk | Black Winter Truffles | Chives

Barbera D'Alba, Vietti, "Tre Vugbe", Piemonte, IT, 2020

RED SNAPPER

Fava Bean Purée | Vegetables | Snapper Emulsion

Sauvignon Blanc, Russiz, Friuli-Venezia Giulia, IT, 2020

ROASTED WAGYU BEEF

Cipollini Onion | Parsnip | Mushroom Foam
Shallot-Red Wine Sauce

Cabernet Sauvignon, Silver Oak, Alexander Valley CA, 2017

COCONUT SORBET

Mint | Cucumber | Guava

VACHERIN

Meringue | Citrus Cream | Key Lime Curd | Candied Kumquats

10 Year Tawny, Grahm's, Portugal, NV

SWEET TREATS



Mohonk
Mountain House

OUR TEAM

EXECUTIVE CHEF

Jim Palmeri

EXECUTIVE SOUS CHEF

Steve Anson

EXECUTIVE PASTRY CHEF

Audrey Billups

SOUS CHEF

John Malone

SOMMELIER

Jack Acker

DIRECTOR OF DINING SERVICES

James Danks

FOOD & BEVERAGE DIRECTOR

Patrice Huart



Mohonk
Mountain House