



# MODERN AMERICAN DINNER

## STARTERS

### WATERMELON GAZPACHO (V+)

with Red Onion, Heirloom Tomatoes, Compressed Apples, and Micro Mint



### FRENCH ONION SOUP

with Comté Cheese and Brioche Crouton



### MEXICAN BLUE SHRIMP (GF)

with Rice, Grilled Scallion Oil, and Pickled Daikon Radish



### POTATO CROQUETTE (V)

with Caramelized Onions, Potato Foam, Summer Truffles, and Baby Greens



### TRIPLE BEEF TARTARE

with Crisp Baguette, Beef Aioli, Charred Onion, and Soft-Boiled Egg



### ROASTED CARROT HUMMUS (V+)

with Braised Carrots, Roasted Garlic-Herb Dressing, and Pita Bread



### ORGANIC SUPERGREENS (GF, V+)




with Shaved Asparagus, Honeydew, Avocado, Pistachio, and Chlorophyll Vinaigrette



### MOHONK HOUSE SALAD (GF, V+)

with 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) 

 Dairy  Egg  Shellfish  Fish

 Wheat  Peanuts/Treenuts/Coconut/Sesame  Pork

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN





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## ENTREES

### GRILLED PRIME NY STRIP STEAK (GF)

with Chili-Herb Mashed Potato, Roasted Carrots, and Bordelaise Sauce



### PAN SEARED TILEFISH (GF)

with Fava Bean, Tomatoes, Baby Fennel, Pickled Cucumber, and Seafood Emulsion



### GEMELI BOLOGNESE

Classic Sauce with Pork, Beef, and Veal, served with Shaved Grana Padano Cheese



### TRUFFLE VEGETABLE RISOTTO (GF, V)

with Carnaroli Rice, Smoked Butter, Hon-Shimeji Mushrooms, Yukon Gold Potato, Shaved Truffles



### CRISPY CHICKEN BREAST (GF)

with Parsnip Purée, Potatoes, Onion, and Chicken Sauce



### SPICE ROASTED CAULIFLOWER (GF, V+)

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



### FRESH HOUSE PASTA (V)

with Zucchini, Tomatoes, Capers, Olives, Carrots, and Garlic Tomato Sauce



### SEARED DECKLE STEAK (GF)

with Creamed Yucca, Black Trumpet Mushrooms, Watercress, and Sherry Veal Aigre-Doux Sauce



*No additional gratuities are expected. Menus are subject to change based on seasonality and availability. We cannot guarantee the absence of cross-contamination. Please let your server know if you have any food allergies.*





# DESSERTS & SIGNATURE NIGHTCAPS

## DESSERTS

### MOHONK CRUNCH CAKE

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



*Chateau Doisy Verdines, Sauternes \$15*

### VACHERIN (GF)

Meringue with Citrus Cream, Key Lime Curd, and Compressed Pineapple



*Ben Ryè, Passito Di Pantelleria \$20*

### CHOCOLATE CREMEUX (GF)

with Chocolate Panna Cotta, Bananas, and Spiced Caramel



*Dashe Late Harvest Zinfandel \$15*

### CARROT CAKE (GF, V+)

with Cream Cheese Frosting, and Carrot Ribbons



*Quady Black Muscat \$15*

### COMPOSED CHEESE PLATE (V)

Local Cheese, Seasonal Jam, Candied Walnuts, and Harvest Grain Bread



*Dow's Fine Ruby Port \$15*

### SELECTION OF HOUSE-MADE ICE CREAM & SORBETS



Dairy   Egg   Shellfish   Fish

Wheat   Peanuts/Treenuts/Coconut/Sesame   Pork

## SIGNATURE NIGHTCAPS

\$22

### MOHONK CAMPFIRE

Vanilla Vodka, Chocolat Deluxe Liqueur, and Vanilla Cream



### THE GRASS IS GREENER

White Chocolate Liqueur, Crème de Menthe, and Vanilla Vodka

### ESPRESSO BARRELS

Dewers, Grand Marnier, and Kahlua

### THANK YOU & GOODNIGHT

Vanilla Vodka, Harvey's Bristol Cream, Calvados, Oat Milk, and Maple Syrup

Single Espresso \$6 | Double Espresso \$10

Macchiato \$10 | Cappuccino \$10

Café Latte \$10 | Café Mocha \$10

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