



MODERN AMERICAN DINNER

STARTERS

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



FRENCH ONION SOUP
with Comté Cheese & Brioche Crouton



TASTE OF THE OCEAN (GF)
Salmon with Avocado Crema, Hamachi with Citrus Salad, and Oyster with Seaweed Cream



CREAMY AVOCADO MOUSSE (V+)
with Tomatillos, Cilantro, Pons Oil, and Pita Chips



POACHED WHITE ASPARAGUS (GF)
with Mushrooms, Béarnaise Sauce, Chicken Vinaigrette, Baby Greens






CHICKEN LIVER PARFAIT
with Pâte Brisée, Allspice Port Gelee, Habanero Onion Jam, and Rhubarb



VEGETABLE SALAD (GF, V)
with Zucchini, Haricot Verts, Tomatoes, Asparagus, Romaine, Avocado Dressing, and Parmesan



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

B





MODERN AMERICAN DINNER

ENTREES

ROASTED TENDERLOIN OF BEEF (GF)

with Mushroom Cream, Eggplant, Wild Mushrooms, Wilted Greens, and Bordelaise Sauce



CONFIT SALMON FILET

with Pea Leaves, Fermented Grains, Broccolini, Miso-Lemongrass Sauce



JUMBO VEGETABLE RAVIOLI (V)

with Variation of Carrots, Parsnip Cream, Onion, Sage Butter, and Shaved Parmesan



GEMELI BOLOGNESE

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



FREGOLA (V)

with Pearl Onions, Caulilini, Black Garlic, Herb Chanterelles, and Aged Parmesan Cheese



STUFFED CHICKEN BREAST (GF)

with Grilled Scallions, Morel Mushrooms, Asparagus, Potato Purée, and Chicken Jus



DUET OF PORK (GF)

Pork Tenderloin and Pork Belly with Peach, Onion-Carrot Purée, Mustard Seed Sauce Vierge



MEATLESS QUINOA MEATBALLS (V)

with Organic Cauliflower, Cilantro, Lime, Naan, and Coconut-Green Curry Broth



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.

B





DESSERTS & SIGNATURE NIGHTCAPS

DESSERTS

MOHONK CRUNCH CAKE

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



Chateau Doisy Verdines, Sauternes \$15

TOASTED ALMOND BUDINO (GF)

with a Liquid Raspberry Center, Dark Chocolate Glaze, and Almond Crumble



Ben Ryè,, Passito Di Pantelleria \$20

CHEESECAKE

with Strawberry Rhubarb, Vanilla Sabayon, Lime, and Pink Peppercorn



Dashe Late Harvest Zinfandel \$15

RASPBERRY GANACHE (GF, V+)

with Raspberry Compote, Lemon Granita, and Vanilla Streusel

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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