



MODERN AMERICAN DINNER

STARTERS

CREAM OF ARTICHOKE SOUP (GF, V)
with Crispy Mushrooms, Hazlenut Crumble, Celery, and Chives



FRENCH ONION SOUP
with Comté Cheese & Brioche Crouton



JAMBON DE BAYONNE
French Prosciutto with Artichoke, Burrata, Arugula, Tomatoes, and Olives



MAINE LOBSTER SALAD (GF)
with Avocado, Garden Herbs, Rice Chips



POTATO BRANDADE (GF)
with Cauliflower, California Sturgeon Caviar, and Citrus Oil






ROASTED GARLIC AND WHITE BEAN DIP (V+)
with Garlic, Lemon Zest, Pine Nuts, Parsley, and Pita Chips



RED LETTUCE SALAD (GF, V)
with Shaved Radish, Orange Segments, Apricot, Ricotta Salata, and Grapefruit Vinaigrette



MOHONK HOUSE SALAD (GF, V+)
with Local Artisan Lettuce, Tomatoes, Cucumbers, Carrots & 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 RIBEYE OF BEEF (GF)

with Caramelized Shallot, Creamed Spinach, Mustard Potato Purée, and Sauce Perigodine



PAN SEARED WILD CAUGHT HALIBUT

with Comte Garlic Purée, Golden Raisins, Citrus Beurre Blanc, and Garden Herbs



TOFU-CELERIAC CAKE (V+)

with Grilled Maitake Mushrooms, Tempura Vegetables, and Almond Sauce



PARISIAN GNOCCHI (V)

with Beurre Monte, Parmesan, Truffles, and Toasted Grains



GLAZED CHICKEN BREAST (GF)

with Pearl Onions, Fingerling Potatoes, Carrots, and Chicken Jus



GEMELI BOLOGNESE

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



CAROLINA GOLD RICE (GF, V)

with Grilled Vegetables, Braised Mushrooms, Seed Blend, Crispy Kale, and Celeriac Cream



SEARED AUSTRALIAN LAMB LOIN

with Carrot Purée, Lamb Cake, Carrots, Fava Bean, and Lamb Jus



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.

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DESSERTS & SIGNATURE NIGHTCAPS

DESSERTS

MOHONK CRUNCH CAKE

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



Chateau Doisy Verdines, Sauternes \$15

CREME FRAICHE MOUSSE

with Blueberries, Ladyfingers, and Lavender Ice Cream



Ben Ryè, Passito Di Pantelleria \$20

YOGURT AIR (GF)

with Granola, Mixed Berries, and Strawberry Syrup



Dashe Late Harvest Zinfandel \$15

CHOCOLATE CAKE (GF, V+)

with Chocolate Orange Avacado Mousse, Chocolate Sauce, and Candied Orange

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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