

ROOM SERVICE DINNER

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

STARTERS

COCONUT-CURRY CAULIFLOWER SOUP (GF, V+) \$16
with Poached Apples, Cilantro, Pickled Red Onions, and Raisins



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



TASTE OF THE OCEAN (GF) \$20
Salmon with Avocado Crema, Hamachi with Citrus Salad, and Oyster with Seaweed Cream



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



POACHED WHITE ASPARAGUS (GF) \$18
with Mushrooms, Béarnaise Sauce, Chicken Vinaigrette, Baby Greens






CHICKEN LIVER PARFAIT \$18
with Pâte Brisée, Allspice Port Gelee, Habanero Onion Jam, and Rhubarb



VEGETABLE SALAD (GF, V) \$16
with Zucchini, Haricot Verts, Tomatoes, Asparagus, Romaine, Avocado Dressing, and Parmesan



MOHONK HOUSE SALAD (GF, V+) \$16
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

ROASTED TENDERLOIN OF BEEF (GF) \$48

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



CONFIT SALMON FILET \$36

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



JUMBO VEGETABLE RAVIOLI (V) \$32

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



GEMELI BOLOGNESE \$32

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



FREGOLA (V) \$30

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



STUFFED CHICKEN BREAST (GF) \$32

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



DUET OF PORK (GF) \$42

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



MEATLESS QUINOA MEATBALLS (V) \$30

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.

ROOM SERVICE DESSERT

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

MOHONK CRUNCH CAKE

\$14

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



ALMOND MILK BUDINO (GF)

\$14

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



CHEESECAKE

\$14

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



AFFOGATO (GF, V+)

\$14

with Plant Based Vanilla Gelato, Espresso, Chantilly Cream, and Vanilla Crumble



COMPOSED CHEESE PLATE (V)

\$14

with Local Cheese, Seasonal Jam, Local Honey Comb & Fig Bread



SELECTION OF HOUSE-MADE ICE CREAMS & SORBETS (V, V+)

\$8



Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

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DRINKS & SNACKS

Served from 7:30 AM to 10 PM
For service, please dial 2364 to place an order

DRINKS

Bottles of Water	5
Saratoga Sparkling Water (sm / lrg)	8 / 14
Coffee (per person)	10
French Press Coffee (sm / lrg)	14 / 16
Assorted Art of Tea Box (7 bags)	12
<i>(earl grey creme, english breakfast, happy, tali's masala chai, dark chocolate peppermint, mint green)</i>	
<i>(caffeine free - pacific mint, french lemon ginger, white coconut creme, egyptian chamomile)</i>	
Hot Chocolate	8
Juice	8
<i>(apple, orange, grapefruit, cranberry, pineapple, V8 & prune)</i>	
Soft Drinks	6
<i>(pepsi, diet pepsi, ginger ale, sprite)</i>	
Assorted Seltzers	6
<i>(plain, black cherry, orange, lemon lime)</i>	
Red Bull Energy Drinks (regular or sugar free)	7.50
Starbucks Espresso Double Shots	7.50
Raspberry Yerba Mate Herbal Energy Drink	7.50

FEATURED WINE & COCKTAILS

Mimosa	14
Bloody Mary	14
White Claw	9
<i>(raspberry, mango)</i>	
Cabernet Sauvignon	62 btl
<i>Hahn Estate, CA, 2021</i>	
Chardonnay	62 btl
<i>Dough, Sonoma County, CA, 2019</i>	



KIDS MENU

Served From Noon to 9:30 P.M

House-Made Macaroni and Cheese	12
House- Made Pasta Marinara with Parmesan Cheese	12
<i>(gluten free upon request)</i>	
Kids Spaghetti and Meatballs	12
<i>(gluten free upon request)</i>	
Crispy Chicken Tenders with French Fries	12
Cheeseburger on Brioche Bun with French Fries	12
<i>(gluten free upon request)</i>	
Fresh Tossed Salad with Tomatoes and Cucumbers	10
<i>(choice of house dressing)</i>	
Fresh Fruit Bowl with Yogurt Dip	10
Kids Assorted Steamed Vegetables	10

SNACKS

12" Cheese or Pepperoni Pizza	30
<i>(gluten-free cauliflower crust available)</i>	
Assorted Deep River Chips (per bag)	3.75
<i>(sea salt, rosemary & olive oil, dill pickle, sour cream & onion)</i>	
Assorted Chobani Greek Yogurts	3.50
<i>(plain, blueberry, strawberry)</i>	
Orchard Valley Organic Trail Mix	4.75
KIND Bars	6.75
<i>(dark chocolate)</i>	
CLIF Peanut Butter Protein Bars	6.75
Dried Mango Pack	7.25
Grass Fed Beef Jerky	6.50
Smart Pop White Cheddar Popcorn	4.50
Organic Gummy Bear Packs (vegan)	7.25

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