



# MODERN AMERICAN DINNER

## STARTERS

**RED LENTIL AND PUMPKIN SOUP** (GF, V+)  
with Coconut, Lime, and Cilantro



**FRENCH ONION SOUP**  
with Comté Cheese and Brioche Crouton



**POTATO BRANDADE** (GF)  
with Mussels, Caviar, Champagne Beurre Blanc, and Citrus Oil



**ROASTED RED BEETS** (GF, V)  
with Apples, Goat Cheese, Walnuts, Endive, and Honey Lemon Dressing



**CHICKEN LIVER PARFAIT**  
with Allspice Gelee, Habanero Onion Jam, and Grilled Country Bread



**GREEK STYLE HUMMUS** (V+)  
with Cucumber, Olives, Red Onion 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 BLACK SEA BASS (GF)

with Sweet Potato, Grapes, Cucumber, Grape Jus, and Autumn Greens



### GEMELI BOLOGNESE

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



### WILD MUSHROOM RISOTTO (GF, V)

with Carnaroli Rice, Mushroom Espuma, Crisp Herbs, and Grana Padano Cheese



### HERB ROASTED CHICKEN BREAST (GF)

with Root Vegetables, Potatoes, Leeks, and Truffle Jus



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

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



### FRESH HOUSE BUCATINI PASTA (V)

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



### PANKO CRUSTED PORK LOIN

with Parsnip, Celery, Radishes, Cipollini Onion, and Orange Pork 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



*Château La Tour Blanche, Sauternes, FR, 2018 \$15*

### MONT BLANC

with Chestnut Puree, Crispy Meringue, Chantilly Cream, and Mandarin



*Ben Ryè, Passito Di Pantelleria \$20*

### NEW YORK STYLE CHEESECAKE

with White Chocolate Whipping Ganache, Espresso Sabayon and Gingerbread Crumble



*Dashe Late Harvest Zinfandel \$15*

### STICKY TOFFEE PUDDING (V+)

with Date Cake, Toffee Sauce, Orange and Vanilla Gelato



*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



*Desserts may contain gelatin.*

## SIGNATURE NIGHTCAPS

### THE FOREST CAP

\$20

Tia Maria Coffee Liqueur, Frangelico, Cherry Morlacco, Chocolate Whip



### CRÉME DE LA CRÉME

\$16

White Chocolate Liqueur, Cachaca, Fall Spiced Syrup



### MOHONK BONFIRE

\$18

Old Grandad Bourbon, Marshmallow Syrup, Chocolate Mole Bitters



**Single Espresso \$6 | Double Espresso \$10**

**Macchiato \$10 | Cappuccino \$10**

**Café Latte \$10 | Café Mocha \$10**

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Wheat Peanuts/Treenuts/Coconut/Sesame Pork

