

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

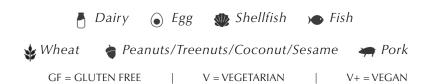


MOHONK HOUSE SALAD (GF, V+)

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) (







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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.





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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 $GF = GLUTEN FREE \mid V = VEGETARIAN \mid V + = VEGAN$











