



MODERN AMERICAN DINNER

STARTERS

SUNCHOKE VELOUTÉ (V)

with Saffron Poached Pear, Croutons, Mustard Seeds, and Sunchoke Chips



FRENCH ONION SOUP

with Comté Cheese & Brioche Crouton



JAMBON DE BAYONNE (GF)

French Prosciutto with Burrata, Mission Figs, Arugula, and Saba



DRY AGED KAMPACHI (GF)

with Minus 8 Dressing, Fresh Horseradish, Shiso Cress, and Himalayan Salt



CRISPY LOBSTER AND SHRIMP ROULADE

with Tartar Sauce, Grilled Lettuce, Charred Vegetables and Parmesan Cheese



ROASTED GARLIC AND WHITE BEAN DIP (V+)

with Garlic, Lemon Zest, Pine Nuts, Parsley, and Pita Chips






SHAVED KOHLRABI SALAD (GF, V)

with Apples, Frisée, Chives, and Caraway Seed Dressing

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 DRY AGED RIB EYE OF BEEF (GF)

with Butternut Squash Purée, Parsnip, Savoy Cabbage, and Perigueux Sauce



POTATO CRUSTED WILD CAUGHT HALIBUT (GF)

with Shishito Peppers, Tomatoes, Basil, and Sauterne Beurre Blanc



TOFU-CELERIAC CAKE (V+)

with Zucchini, Yellow Squash, Lentils, Tomato, Olives, and Garlic



CAMPANELLI PASTA (V)

with Broccoli Di Ciccio, Lovage, Peas, and Spinach Pesto



GLAZED LOCAL CHICKEN BREAST (GF)

with Creamed Potato, Turnips, Carrots, Crispy Onion, and Chicken Jus



GEMELI BOLOGNESE

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



BUTTER BEAN CASSOULET (V)

with Maitake Mushrooms, Sweet Potato, Tomatoes, Croutons, and Almonds



SEARED AUSTRALIAN LAMB LOIN (GF)

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



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

MILK CHOCOLATE BUDINO (GF)

with a Liquid Passion Fruit and Pineapple Center, Dark Chocolate Glaze, and Tropical Fruit Compote



Ben Ryè, Passito Di Pantelleria \$20

WARM APPLE CRISP (V)

with Vanilla Custard and Lemon Shiso Ice Cream



Dashe Late Harvest Zinfandel \$15

CARROT CAKE (GF, V+)

with Cream Cheese Frosting and Carrot Ribbons



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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Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

