



A TASTE OF ITALY

STARTERS

TURMERIC ROASTED HEIRLOOM CARROT BISQUE (GF, V)
with Maple Yogurt, Basil, Leeks, and Carrot Powder



FRENCH ONION SOUP
with Comté Cheese & Brioche Crouton



SUSHI MAKI (GF)
with Spicy Tuna, Avocado, Seaweed, Wasabi, and Pickled Ginger



BRAISED HOLLAND STYLE LEEKS (GF, V+)
with Scented Rice, Oyster Mushroom, Hazelnut, and Balsamic



POTATO CROQUETTE (V)
with Caramelized Onions, Potato Foam, Truffles, and Baby Greens






BEEF CARPACCIO (GF)
with Avocado, Fried Capers, Red Onion, Frisee, and Aged Parmesan



LITTLE GEM CAESAR SALAD
with White Anchovies, Croutons, and Aged Parmesan



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

ROASTED TENDERLOIN OF BEEF (GF)

with Crushed Yukon Gold Potatoes, Hon Shimeji Mushrooms, Wilted Greens, and Bone Marrow Jus



SEARED SALMON FILET (GF)

with Zucchini, Cauliflower, Pancetta, Pickled Red Onion, Roasted Salmon Essence



BURRATA RAVIOLI (V)

With Carrot Cream, Mixed Herbs, and Shaved Parmesan



GEMELLI BOLOGNESE

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



GLAZED EGGPLANT (V)

with Spelt, Tempeh, Asparagus, Broccoli, Tomatoes, and Herb Sauce



SEARED LOCAL CHICKEN BREAST (GF)

with Purple Sweet Potato, Button Mushrooms, Spinach, Pearl Onion, and Chicken Jus



BRASATO BREVE COSTOLA (GF)

with Local Polenta, Broccoli Rabe, Heirloom Carrots, and Gremolata



MEATLESS QUINOA MEATBALLS (V)

with Charred Broccoli, Cauliflower, Cashews, 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.





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

OLIVE OIL CAKE

with Lemon, Toasted Almond, Pomegranate and Port Wine Syrup



Ben Ryè,, Passito Di Pantelleria \$20

WHITE WINE POACHED PEARS

with Vanilla Custard, Honey, and Lemon Cream



Dashe Late Harvest Zinfandel \$15

STRACCIATELLA AFFOGATO (GF)

with Vanilla Gelato, Espresso, Crumble & Chocolate Shavings



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



CRÈME DE LA CRÈME

\$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

