



STARTERS

CREAM OF OYSTER MUSHROOM (V)

Shaved Mushrooms | Mushroom Essence



CHARCUTERIE AND AGED CHEESE

Grilled Fruit Chutney | Cornichons | Whole Grain Mustard | Sourdough Bread



DEVEILED EGGS (GF, V)

Sweet Relish | Sour Cream | Caviar



LOCAL OYSTERS ON THE HALF SHELL (GF)

Green Apple Mignonette | Lemon | Cocktail Sauce



ARTISAN LETTUCE SALAD (GF, V+)

Pickled Carrots | Marinated Tomatoes | Grilled Asparagus | Sherry Shallot Vinaigrette

CAESAR SALAD

Little Gem | Red Romaine | Garlic Croutons | Anchovies | Parmesean Cheese



No additional gratuities are expected. Menus are subject to change based on seasonality and availability. Please let your server know if you have any food allergies. We cannot guarantee the absence of cross-contamination.

A



WOOD FIRED HOUSE SPECIALTIES

PRIME NEW YORK STRIP STEAK (GF)

AUSTRALIAN RACK OF LAMB (GF)

CHOICE OF SIDES - SELECT TWO

Wild Mushrooms with Madeira and Parsley  | Glazed Heirloom Carrots | Chili Mashed Potatoes 
Charred Broccolini with Fermented Chili Sauce | Herb Roasted Fingerling Potatoes

CHOICE OF SAUCE - SELECT ONE

Truffle Butter  | Chimichurri | Bordelaise | Horseradish Crème Fraîche 

ENTRÉES

BRAISED BEEF SHORTRIB (GF)

Edamame Purée | Roasted Vegetables | Natural Sauce


GRILLED SWORDFISH

Parsnip | Charred Onion | Farro | Lemon-Cilantro Relish
 

LOCAL BONE-IN CHICKEN (GF)

Oven Roasted Vegetables | Caper-Garlic Jus | Grilled Lemon


CAULIFLOWER TEMPURA (V)

Cabbage | Kimchi Aioli | Cilantro | Shallots | Scallions

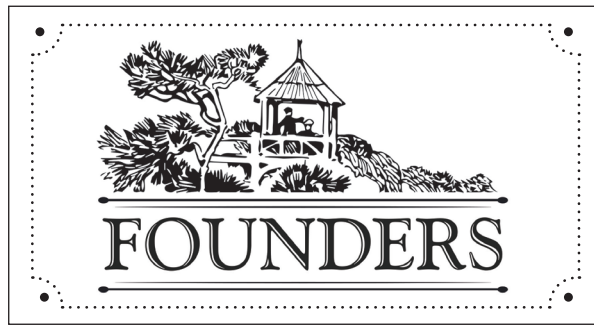

 Dairy  Egg  Shellfish  Fish

 Wheat  Peanuts/Treenuts/Coconut/Sesame  Pork

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

A





SWEETS

TRIPLE CHOCOLATE CAKE

Crème Anglaise | Candied Cacao Nibs



Warre's Late Bottled Vintage Port, POR, 2008 \$17

BASQUE CHEESECAKE (GF)

Sabayon | Orange Syrup



Quady Black Muscat, CA, 2018 \$15

TIRAMISU

Espresso Sabayon | Chocolate Covered Espresso Beans



Château Doisy Vedrines Sauternes, FR \$15

WARM CITRUS BREAD PUDDING

Orange Syrup | Vanilla Ice Cream



Caravella Limoncello Originale, IT \$17

CHOICE OF HOUSE-MADE ICE CREAMS AND SORBETS



Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

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

*No additional gratuities are expected.
Menus subject to change based on availability.
Please let your server know if you have any
food allergies. We cannot guarantee the absence
of cross-contamination.*

