



STARTERS

ROASTED TOMATO MINISTRONE (V)

Fresh Pasta | Butter Beans | Green Onions | Peppers | Basil | Parmesan Cheese



PÂTÉ DE CAMPAGNE

Cornichons | Arugula | Whole Grain Mustard | Sourdough Bread



DEVEILED EGGS (V)

Sweet Relish | Sour Cream



SHRIMP COCKTAIL (GF)

Cocktail Sauce | Lemon



ARUGULA SALAD (GF)

Mushrooms | Shaved Prosciutto | Figs | Goat Cheese | Aged Balsamic



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.*

B



HOUSE SPECIALTIES

DEMKOTA RANCH CENTER CUT PRIME FILET MIGNON (GF)

DRY-AGED BONE-IN PORK RIB CHOP (GF)

CHOICE OF SIDES - *SELECT TWO*

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

CHOICE OF SAUCE - *SELECT ONE*

Truffle Butter  | Chimichurri | Bordelaise | Horseradish Crème Fraiche 

ENTRÉES

MISO ROASTED SALMON (GF)

Wok Vegetables | Creamed Potato | Ginger-Soy Sauce


LOCAL BONE-IN CHICKEN (GF)

Carrots | Tomatoes | Red Bliss Potatoes | Natural Jus


COCONUT CURRY LENTILS (GF, V+)

Cashews | Spinach | Cilantro | Squash | Tomato | Papaya


HOUSE RIGATONI BOLOGNESE

Classic Sauce with Pork, Beef, and Veal | Grana Padano Cheese
  

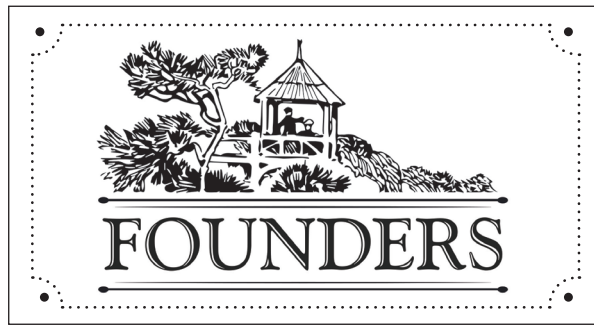
 Dairy  Egg  Shellfish  Fish

 Wheat  Peanuts/Treenuts/Coconut/Sesame  Pork

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

B





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

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