



MODERN AMERICAN DINNER

STARTERS

CARROT AND LENTIL SOUP (GF, V+)
with Coconut, Curry, Lime, and Cilantro



FRENCH ONION SOUP
with Comté Cheese and Brioche Crouton



SEAFOOD PANNA COTTA (GF)
with Salmon, Oyster, Lobster, Trout Roe, and Smoked Sour Cream



HEIRLOOM BEET TARTARE (GF, V)
with Yogurt, Roquefort, Walnuts, Mint, Orange, and Little Gem Lettuce



PORK DUMPLINGS
with Radish, Tarragon, Crispy Shitake, Scallion, and Pork Broth






GREEK STYLE HUMMUS (V+)
with Cucumber, Olives, Red Onion, Tomatoes, 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) 

 Dairy  Egg  Shellfish  Fish

 Wheat  Peanuts/Treenuts/Coconut/Sesame  Pork

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





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ENTREES

GRILLED PRIME NY STRIP STEAK (GF)

with Chili-Herb Mashed Potato, Grilled Onion, Roasted Carrots, and Bordelaise Sauce



PAN SEARED POLLOCK (GF)

with Burnt Broccoli Purée, Organic Rapini, Spring Onion, Caulilini, and Golden Raisin Beurre Blanc



GEMELLI BOLOGNESE

Classic Sauce with Pork, Beef, Veal and Red Pepper Flakes, served with Shaved Parmesan



WILD MUSHROOM MILLE-FEUILLE (V)

with Crisp Puff Pastry, Pine Nuts, Crisp Herbs, Turnip Cream, and Parmesan



HONEY AND SAGE ROASTED HALF CHICKEN (GF)

with White Sweet Potato, Warm Spring Vegetable Salad, and Pan Sauce



FRENCH PLANTAIN GNOCCHI (V+)

with Charred Carrot, Carrot Variation, and Curry Coconut Sauce



FRESH HOUSE PASTA

with Tomatoes, Spicy Nduja, Blue Crab, and Seafood Cream Sauce



ROASTED VEAL

with Fermented Barley, Celeriac, Asparagus, Rhubarb, Veal Jus, and Green Peppercorn Sauce



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

RED BERRY BUDINO

with White Chocolate Mousse, Strawberry Rhubarb Liquid Center, and White Chocolate Fennel Shards



Ben Ryè, Passito Di Pantelleria \$20

BANANA CAKE

with Strawberries, Vanilla Sabayon, and Caramelized Banana Ice Cream



Dashe Late Harvest Zinfandel \$15

ALMOND TART (GF, V+)

with Blueberry Jam, Candied Kumquats, and Oat Milk Vanilla Gelato



Fattoria Selvapiana Vin Santo Del Chianti Ruffion \$15

COMPOSED CHEESE PLATE (V)

with Local Cheese, Seasonal Jam, Candied Walnuts, and Harvest Grain Bread



Warre's Late Bottled Vintage Port \$17

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 Granddad 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

