

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

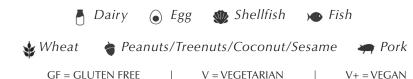
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MOHONK HOUSE SALAD (GF, V+)

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) (







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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

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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 Stawberries, Vanilla Sabayon, and Caramelized Banana Ice Cream

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Dashe Late Harvest Zinfandel \$15

ALMOND TART (GF, V+)

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

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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 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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 $GF = GLUTEN FREE \mid V = VEGETARIAN \mid V + = VEGAN$















